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Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 91

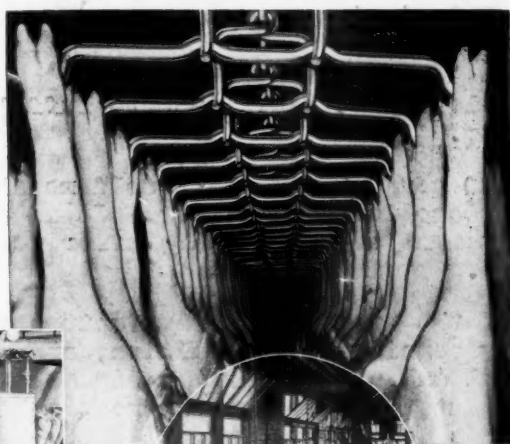
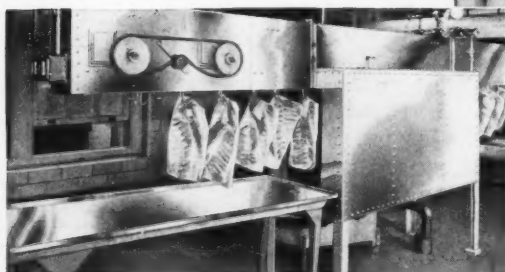
NOVEMBER 24, 1934

Number 21

GAMBRELS

WASHERS

VISCERA TABLES...



permanent and economical
WHEN MADE FROM ENDURO

The modern packing plant has turned to stainless ENDURO wherever meat touches metal, for far-sighted management refuses any longer to pay for equipment over and over again. When made from lustrous and stainless ENDURO, the equipment is permanent. The first cost is the last, for years to come. ENDURO resists corrosive attack in every packing service. In addition, it saves considerable in cleaning time, as ENDURO cleans as readily as glass. Whatever your equipment requirements, be sure you install permanent equipment by making sure you use life-time ENDURO.

ENDURO

REPUBLIC'S PERFECTED
STAINLESS STEEL

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1316437 and 1316278. ENDURO is sold only through
Republic Sales Offices and Authorized Distributors

CENTRAL ALLOY DIVISION . . MASSILLON, OHIO

REPUBLIC STEEL CORPORATION

GENERAL OFFICES  YOUNGSTOWN, OHIO

"NOW . . . well equipped to turn out the finest quality of sausage products"

LEON ZIEMBA

EUROPEAN STYLE SAUSAGES

1024 Cass Avenue

ST. LOUIS, MO.

John E. Smith's Sons Co.
Buffalo, N. Y.

Gentlemen:

I am pleased to recommend the Buffalo Air Stuffer.

The 100 pound Stuffer you sold me about four months ago is working fine. It is a big improvement over the old stuffer we used before.

All of the products we manufacture are generally considered Specialties, and require careful and expert workmanship, so it is important that we have the most reliable machines to do the work.

We have used one of your Buffalo mixers for several years, and now with your latest type stuffer, are well equipped to turn out the finest quality of sausage products.

Yours truly,

Leon Ziemba



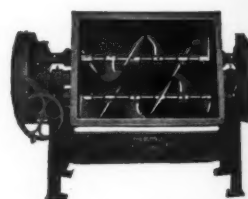
Let us give you the facts and figures on what latest "BUFFALO" Machines are doing for others. It will pay you!

"BUFFALO" Sausage Machines

are built in sizes to fit the requirements of every type of sausage plant, whether it be large, medium or small. In every case, "BUFFALOS" can always be depended on to give quality performance, to produce a product of highest grade, most economically and profitably.



"BUFFALO" STUFFER



"BUFFALO" MIXER

JOHN E. SMITH'S SONS CO.

BUFFALO, N. Y., U. S. A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment



Chicago Office: 4201 S. Emerald Ave., Phone Boulevard 9020
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Week



Variety THAT HELPS THOSE WHO BUY Salt

Only a fraction of the different kinds and grades of salt required to meet all needs is illustrated by the two score or more samples in the picture above!

Almost every industry using salt has its special needs. Then within each industry there are differences of opinion and of processes that require still more variety.

Two pretzel bakers can argue at length about the relative merits of two different grades of pretzel salt. Butter makers debate the value of "cube" salt as against "flake" salt. Canners, meat packers and all industrial users have their own preferences in grade or type and in method of using salt.

All know that they can get the one preferred grade from International. It is not alone because International is the largest producer of salt in the world that it is known as Salt Headquarters. It is also because every type and grade of salt is included in that production.

The International representative is more than a salt salesman. He is trained to serve and he can bring to industry all the experience and assistance of the International Salt Advisory Service.

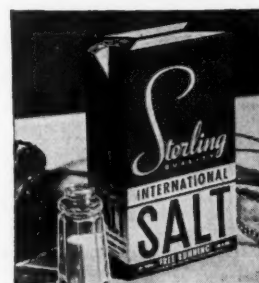
You are invited to submit any question you may have concerning the use of salt in your business without cost or obligation.

See our exhibit at the 11th National Exposition of Power & Mechanical Engineers at Grand Central Palace, New York, Dec. 3 to 8, 1934.

INTERNATIONAL SALT COMPANY

GENERAL OFFICES — SCRANTON, PA., and NEW YORK CITY

REFINERIES: Watkins Glen, N. Y. • Ludlowville, N. Y. • Avery Island, La. MINES: Retsof, N. Y. • Detroit, Mich. Avery Island, La. SALES OFFICES: Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. Newark, N. J. • New York, N. Y. • Richmond, Va. • Atlanta, Ga. • New Orleans, La. • Cincinnati, Ohio • St. Louis, Mo.



STERLING QUALITY INTERNATIONAL TABLE SALT

for all home uses is now packed in the attractive new carton with convenient metal pouring spout, illustrated above. It is steam-sterilized by the vacuum refining process of the world's largest producer of salt. It passes the taste test as it contains no taste of magnesium sulfate (Epsom Salts) to make it bitter.

The National Provisioner

The Magazine of the
Meat Packing and Allied Industries

Volume 91

November 24, 1934

Number 21



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Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tal-
lows and greases, sausage ma-
terials, hides, cottonseed oil,
Chicago hog markets, etc.

For information on rates and
service address The National
Provisioner Daily Market Serv-
ice, 407 S. Dearborn St., Chicago.

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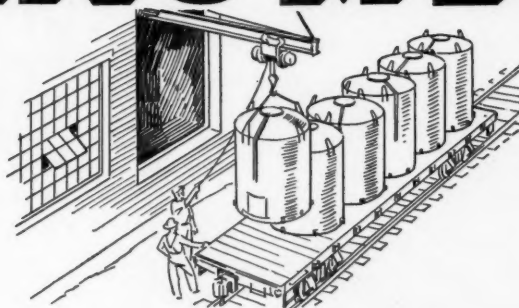
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The National Provisioner

Week en

USS PLYKROME

CONTRIBUTES
TO A NEW ERA
IN SHIPPING



● The first battery of six all-welded Plykrome tanks to be used for the transportation of flour in bulk.
Fabricated by Alloy Fabricators, Newark, N. J.

QUICK, low-cost handling of bulk materials is made possible with this new development of containers on the L. C. L. Principle.

For flour, cement, sugar, dry chemicals and a thousand other materials, this development permits bulk handling, obviating the necessity for sacking . . . and increasing the ordinary carrying capacity per car.

The new-type containers will be handled much as have been containers for package freight. Discharge of the contents of the

tanks is accomplished rapidly and economically by means of compressed air.

USS Plykrome is used for the construction of these tank containers so that the interior surfaces will be corrosion-resistant, clean and sanitary. There is no danger of contaminating the contents from the smooth, stainless surface of Plykrome.

For additional information on the means by which you can protect your product and add to the life of your equipment with USS Plykrome, write us of your problems.

USS CHROMIUM-NICKEL ALLOY STEELS ARE PRODUCED UNDER LICENSES OF THE CHEMICAL FOUNDATION, INC., NEW YORK, AND FRIED. KRUPP A. G. OF GERMANY

Illinois Steel Company

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SUBSIDIARY OF UNITED STATES STEEL CORPORATION



UNIFORM QUALITY

for a great many YEARS



PRODUCTS

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 E H/C Summer
 Thuringer H/C
 Summer
 B/C Salami
 (all grades)
 E Milan
 Crescent Milan
 E Peperoni
 E Prosciutti
 E Capacola
 Capacola, Dolce
 E Alpino
 E Genoa
 Crescent Brand Genoa
 E Sicilian
 E Export Nola

Ask any old Circle E customer about the quality of the products he buys, and about its uniformity. Unless he wants to keep a good thing to himself, he will tell you that aside from satisfactory dealing with the house, he continues to buy and sell Circle E products because the quality is high and every shipment is exactly like the one before.

Once a concern has joined the ranks of Circle E customers, it rarely changes. There must be a reason—and there is! A number of reasons, in fact.

Here they are: High quality, rigid uniformity, a good margin, brand protection, and fair treatment.

Special Deals to Distributors

Distributors have problems that vary with the territory and the conditions existing in it. Circle E offers a plan which will meet your requirements. It will pay you to get the details. Write today, outlining your needs.

Circle E Provision Company

UNION STOCK YARDS - - CHICAGO, ILLINOIS

THE NATIONAL Provisioner

THE MAGAZINE OF THE
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How to Build Profitable Sausage Volume

*Up-to-Date Sales and Advertising Methods
Backed by Quality Will Win Consumers*

PACKERS and sausage manufacturers who are making intelligent efforts to build consumer demand and profitable volume for quality sausage and "ready-to-serve" meat products are finding the task easier than expected in view of past conditions.

An important reason is that this is a good time for such an effort.

Today the sausage market in many communities is wide open. Little effort has been made to sell consumers on particular brands, too many packers and sausage manufacturers having been satisfied to place their merchandise in retail stores and leave it to retailers to sell it.

Early Bird Gets the Lead

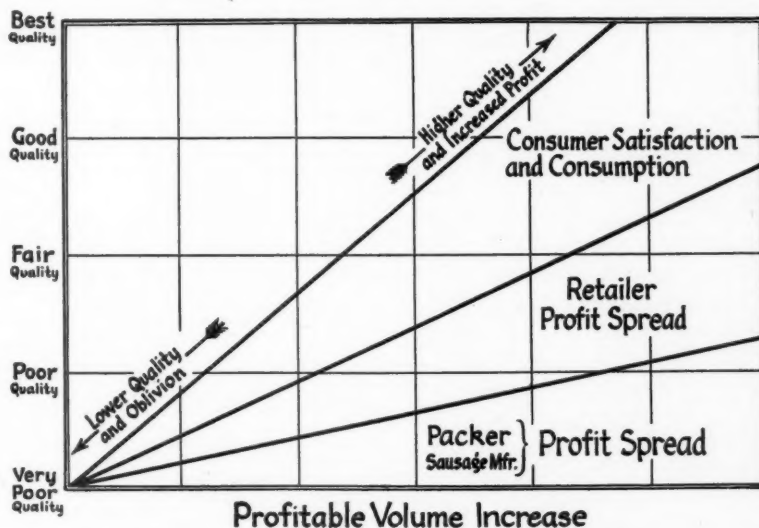
Most consumers, as a result, have re-

mained "fancy free" so far as brand preferences are concerned, except as they have discovered for themselves the superior qualities of one packer's products as compared to another's.

The packer or sausage manufacturer first on the job with a carefully-planned and well-executed ad-

vertising and merchandising campaign does not find it particularly difficult to build good will and consumer demand for his brands, provided his products please and satisfy. His task is simplified because he does not have to break down deep-seated consumer loyalty to other brands.

The packer or sausage manufacturer who now climbs on the merchandising "band wagon" will have as his



WHAT HAPPENS WHEN QUALITY SAUSAGE IS MADE.

This is an experience chart. It pictures the experience of many sausage manufacturers in recent years.

It shows what happens when sausage quality is raised or maintained at a high standard, and what usually happens when quality is lowered—when products are made to sell at a price.

Quality products increase customer satisfaction; consumers buy more of them; profits are increased for both the sausage manufacturer and the retailer.

When sausage quality is lowered consumers soon buy less; consumption drops; the profit spread for manufacturer and retailer narrows; everyone concerned loses.

potential market those consumers who have not already been won by the first in the field with a modern merchandising program. For each succeeding manufacturer the difficulty will be increased in proportion to the number of consumers already sold on other brands.

There is a decided advantage, therefore, in leading rather than in trailing.

Encouraged by reports of successful sausage merchandising campaigns which have appeared in THE NATIONAL PROVISIONER, more packers and sausage manufacturers either have inaugurated advertising campaigns and adopted modern merchandising methods or are planning to do so. And these newer merchandising methods concern themselves more with the consumer, without giving less attention to the retailer.

Retailers Cooperate Readily.

But once the retailer is made familiar with a sausage manufacturer's plans to encourage sausage buying, he quickly falls into line. He readily senses the importance of constructive advertising and merchandising to his business. Well-advertised and well-merchandised sausage is more easily sold and gives him a better margin of profit. Therefore, he willingly cooperates in any plan that promises to increase the consumption of quality sausage products.

Packers and sausage manufacturers who have planned constructive advertising and merchandising efforts usually are surprised with the readiness with which retailers give their cooperation to the plan. This cooperation, of course, greatly simplifies the packer's merchandising problems, and increases the chances for increasing profitable volume by a very large percentage.

Among many packers and sausage manufacturers who are demonstrating the value of good merchandising in increasing sausage consumption is the Lindner Packing and Provision Co., Denver, Colo. This company reports that to date its volume of sausage and "ready-to-serve" meat products has been increased 50 per cent as a direct result of its modern merchandising plan inaugurated in recent months.

How Retailer Cooperation Was Secured.

The campaign of this company to increase profitable sausage volume is built primarily around newspaper advertising. This is planned to make housewives so conscious of the Lindner name that they will insist on Lindner sausage and "ready-to-serve" meats.

In all this advertising, the brand on every product is emphasized as an absolute guarantee of quality.

Store display material plays an important part in the campaign, and has been useful in securing cooperation of retailers—although, as related further along in this article, other means are taken to get and hold dealer interest.

Every dealer is furnished with two-color window streamers, counter and wall display cards. These feature Lindner sausage and "ready-to-serve"

PICNIC MENU

50
Varieties
One
QUALITY

Branschwiler
Tackle-
Pimento Loaf
Macaroni-
and-Cheese
Loaf
Tongue
Loaf
Bologna
Wiener
Pork Roll
Luncheon Loaf
Summer
Sausage
Baked
Ham
ALL Fresh, Pure
and GOOD!

Just Pack up and GO!

No need to spend time and trouble getting ready for a picnic! Just SELECT a number of Lindner's COOKED Luncheon Specialties, get a loaf of rye bread—and HIT THE TRAIL! Your dealer can supply you with these tempting delicacies—by the SLICE or by the POUND.

He recommends LINDNER'S because of their purity and flavor. They're ALL made of PURE MEAT, and BRANDED so you'll KNOW you are buying GENUINE Lindner sausage products. Read the Picnic MENU at the left—and TRY it this week-end or over the Fourth. Ask YOUR dealer!

Lindner's ^{Pure Meat} SAUSAGE PRODUCTS

PLAN TO MAKE HOUSEWIVES "LINDNER CONSCIOUS."

The entire campaign is planned to make housewives insist on Lindner sausage and "ready-to-serve" meats.

meats. Because of the consumer demand and the newspaper advertising is creating, retailers are anxious to use all of this material furnished to them. In only a few cases have they failed to cooperate fully.

Packer Salesmen Aid Dealers.

Much aid also is being given to retailers by the Lindner salesmen. These men have been well schooled in the best methods of retail merchandising, and are instructed to use the information to the best advantage in aiding retailers to sell more sausage.

They recommend, for example, that each dealer start out the day by featuring one of the more popular sausages or "ready-to-serve" meats. If this fails to sell satisfactorily during the first few hours the store is open, they advise that another product be featured in the display. The same procedure is recommended if the product featured sells well early in the day, but fails to move satisfactorily toward the close of the day.

Each salesman also helps each of his customers with store displays. He personally checks over the showcase with the dealer, and sees to it that meats delivered first are always at the front, thus providing for maximum consumer satisfaction.

Another recommendation by salesmen to retailers is that none but the best quality products be stocked. The idea back of this suggestion, it is explained, is that if a store puts in a line of cheap products to meet price competition, housewives will not be satisfied with the quality, and will have little confidence in anything offered for sale.

Lindner salesmen are given an incentive in the form of a bonus, to cooperate to the fullest extent in the campaign. This ranges from 1/8c lb. to 1c lb., depending on the margin in the particular products.

Adds Feature Sausage Convenience.

The production department comes into the Lindner "new deal" merchant. (Continued on page 14.)

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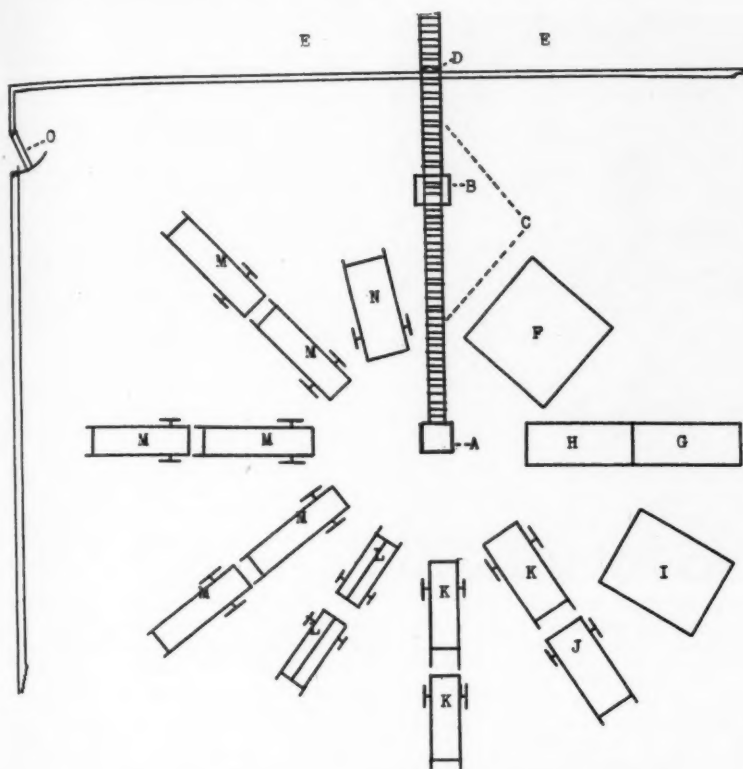
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How to Speed Up Filling of Orders in the Meat Plant



Placing the head scaler in the center of the department, and radiating racks, shelves and trucks of product from this point, spokes spaced sufficiently for order fillers to pass between them, is such a simple and efficient layout that it is surprising it has not come into more general use.

Method of operating under this arrangement is equally simple.

The head scaler reads the shipping order and tells an order filler the kind, number and average weight of a particular item wanted. Another order filler is given an order for the next

PLAN TO SPEED UP ORDER FILLING.

Head scaler or order filler occupies the central position. Radiating from this are trucks and racks of product. A roller skid connects the packer's position with the check scaler and the assembly room or loading dock.

KEY TO THE PLAN.

- A—Head scaler
- B—Check scaler
- C—Roller skid
- D—Skid refrigerator door
- E—Assembly room or loading dock
- F—Shipping crates and boxes
- G—Shelved rack for cartoned sausage, sliced bacon, boiled hams, etc.
- H—Stick rack for sausage
- I—Cartons and pails of lard
- J—Buggy truck for spare ribs
- K—Flat truck for skinned shoulders
- L—Offal rack trucks
- M—Pork loins on shelved trucks
- N—Neck bones in buggy truck
- O—Packing cooler door

item on the list, and so on until all products on the customer's order have been called for.

As each order filler collects the products assigned to him, he places them on the scale—not on the table. The head scaler or packer checks the number of pieces and their weights. If these agree with the order, the items are packed in a crate or box.

This procedure continues until the individual order is completed. The completed order is then pushed down the roller skid to the check weigher.

Errors Guarded Against.

This latter employee checks contents of the box with the customer's order, to see that there are no "overs" or "shorts," and that the weights are correct. If no mistake has been made he closes the box and pushes it along the skid to the assembly room or loading dock. Here the various packages are sorted according to routes and cars.

It is advisable to run the roller skid through an opening in the wall rather than through the cooler doorway. With this type of exit for the skid less refrigeration is wasted.

The opening in the wall should be large enough to permit passage of the largest container used in the packing department.

This packing cooler plan is economical, speedy and flexible in operation. Another advantage is that it can be expanded to handle an increasing volume of business by adding a second roller skid parallel to the first, and about 3 ft. away from it.

PACKING and shipping departments in many meat packing plants have lagged behind processing and manufacturing departments in efficiency.

This is not because layouts and methods of operation cannot be improved, but apparently because possibilities of savings have not been sufficiently investigated.

In planning an economical packing and shipping department three results should be sought—

Must Get These Results.

- 1—Speed in filling orders and delivering them to assembly room or loading dock;
- 2—Reduction of number of times products are handled while being packed;
- 3—Elimination of waste and loss and reduction of expense for operating the department.

A simple and efficient arrangement for the packing and shipping cooler—one in successful use—is copied after the wagon wheel.

Walls of the cooler represent the RIM, the packer or head scaler the HUB, and the racks, shelves and trucks the SPOKES. One spoke of the wheel is a roller skid connecting the head scaler with the check scaler and the assembly room or loading dock.

Straight Line Production Means Savings

A straight line is the shortest distance between two points. This first rule of geometry is a good one for the packer to keep in mind. However, straight line production is economical only when handling of products and intervals between concurrent operations are reduced, and when fixed charges on the cost are not greater than savings made.

Here is a plan for an economically-operated order-filling department. In the strict sense of the word straight line production is not secured. But it is an improvement on layout in many meat plants and will suggest how straight-line production in the order-filling department can be had.

One way would be to place trucks and racks of products in rows, and extend the roller skid so that it passes before the various supplies of products before going to shipping dock.

Conveyors also offer many possibilities for reducing handling costs in the meat plant.

Pioneer Meat Quality Champion Leaves Business as Monument

WITH the passing of Louis Burk of Philadelphia the industry loses one of its most consistent champions of meat quality. He was a pioneer who built a great business on that basis, which remains as a monument to his merchandising common sense and courage, and an encouragement to those in the trade who believe in the material success of such principles.

Mr. Burk died at his home in Philadelphia on November 18 at the age of 75 years, after an illness of several months. Though he had amassed a fortune and had wide business interests throughout the East, he remained active and interested in the affairs of his meat concern up to the last.

He was a pioneer in the framing and enforcement of Pennsylvania's strict food laws, and it was his pride that no preservative or adulterant ever entered into the manufacture of Burk's sausage. His pork and sausage plant at Girard ave. and Third street, Philadelphia, is a model of modern construction and equipment, and a model also in the control of processing and merchandising operations. His "quality" hobby is stamped indelibly on every phase of the business, and his policies will be carried out by the splendid organization he built and which he leaves behind him to "carry on."

Born in Philadelphia on October 1, 1859, he began his connection with the meat industry as an apprentice in a retail shop at 6th and Poplar streets. With his brother, William Burk, he established a store at Orianna and Thompson streets in 1881. Wm. Burk retired 30 years ago.

From this small beginning a wholesale and retail business was built, which grew until the packing firm of Louis Burk, Inc., now occupies the entire block bounded by Girard avenue, 3rd street, Orianna and Thompson streets. Still on its original site, it is more than a packing plant; it has long been a Philadelphia institution. This sense of neighborhood responsibility has caused the firm to care for more than 350 families within a radius of six blocks of the plant ever since the depression began in 1929. This was one of many of Louis Burk's unadvertised philanthropies.

Outside his business and philanthropic interests Louis Burk was a great lover of flowers, and was one of the best-known orchid growers in the United States. His collection of orchids in the conservatory of his Latham Park home was world famous. He was the owner of both the Steel pier and the Garden pier at Atlantic City, and had a large part in the development of that famous resort.

He is survived by his wife, Anna, one



HE MADE QUALITY PAY.

Louis Burk proved that neither depression nor cheap competition could hamper a meat business built on the strictest quality standards.

son, Wm. D. Burk, and three daughters, Mrs. Wm. S. Baker, Mrs. Bayard C. Dickinson and Mrs. Wm. C. Williamson. He was a member of many clubs, horticultural and forestry societies and fish and game associations. But his greatest pride was the reputation of Burk's meat products.

NEW CORN-HOG CONTRACT.

Announcement has been made by the Agricultural Adjustment Administration of its 1935 adjustment program for corn and hogs. The administration states that this contract was endorsed by a majority of over two-thirds of all producers voting in the corn-hog referendum in October.

The hog provisions of this contract provide that the individual contract signer is to limit the number of hogs produced for market from 1935 litters to 90 per cent of the adjusted average number produced from 1932 and 1933 litters. For complying with the new contract, the participating producer will receive a hog adjustment payment of \$15 per head on the number of hogs represented by the 10 per cent adjustment. One-half of this payment, that is, \$7.50 per head, will be made upon acceptance of the contract by the Secretary of Agriculture. The final payment, less the contract signer's pro rata of the local administrative expenses, will be made on or about January 1, 1936.

If producers' participation in the 1935

program is about the same as in 1934, the total adjustment payments are expected to run between 150 million and 165 million dollars. The funds for this aggregate payment will be raised by means of processing taxes continued through one marketing year, beginning November 5, 1935, at approximately the current rate of \$2.25 per hundred-weight on hogs and 5 cents per bushel on corn.

The 1933-34 emergency programs and the 1934 production adjustment program require the collection of processing taxes through two marketing years, ending November 4, 1935. In 1935, as in 1934, the corn-hog production adjustment program will be voluntary and will be carried out largely by the farmers themselves through their community committees and county control associations, the AAA states.

Corn provisions of the new contract provide that the maximum corn acreage that may be planted under 1935 contract is 90 per cent of the average for the two years 1932 and 1933—the same base as was used in 1934. Individual signers may, if they wish, hold out of production anywhere from 10 to 30 per cent of the two-year base average and receive corn benefit payments in proportion.

For complying with the corn control provisions of the new contract, the individual signer will derive the following benefits: (1) a corn adjustment payment; (2) unrestricted use of the land shifted from corn production and (3) eligibility to participate in any government corn loan program that may be available in the fall of 1935. The corn adjustment payment will be made at the rate of 35 cents per bushel of yield estimated for the number of acres by which the corn land area is kept below the 1932-1933 average. This yield for basing payments will be the average yield determined by the community committee for all crop land in the farm which has been cultivated in corn at least once during the last five years.

The change in yield basis removes the necessity for setting aside a definite tract of land on the farm as "contracted acres," as this designation has been dropped in the 1935 contract. In 1935, the withheld acres may be located on any part of the farm. The corn payment will be made in two installments; the first amounting to 15 cents per bushel on the estimated yield from the number of acres that are to be shifted from corn, to be paid as soon as the contract is accepted by the Secretary. The second installment, consisting of the remaining 20 cents per bushel, less the producer's pro rata share of local administrative expenses, will be made on or about January 1, 1936.

How is your pork cutting floor laid out and operated? Read "PORK PACKING," The National Provisioner's latest book for valuable pointers.

Hormel Shows Increase Volume of Sales and Profits Are Higher; Salaries, Wages Greater

INCREASES in both volume and profits are reported by Geo. A. Hormel & Co., for the fiscal year ended October 27, 1934. Sales for the year totaled 240,587,696 lbs., an increase of 4.63 per cent over the previous year and of 30.7 per cent over the average for the previous five years.

Dollar sales totaled \$33,380,424.54 against \$25,202,417.12 in 1933, reflecting not only increased tonnage but the higher prices prevailing in 1934.

Processing and other taxes amounted to more than 10 per cent of gross sales, and to something over 1c per pound on the total volume of business done. More than 1 million dollars more was paid in wages and salaries than in 1933 and more than 1½ million more than in 1932.

Earnings totaled \$926,068.60 before provision for taxes and preferred and common stock dividends. Net addition to surplus was \$206,651.07, surplus on October 27, 1934, totaling \$1,797,704.85.

Taking advantage of the lower costs prevailing, the company made substantial needed additions to plant and equipment. In the course of these additions, replacement of the original building built by George A. Hormel in 1892 took place.

"An increase of \$8,000,000 or 32.4 per cent, in sales in a year during which price levels were constantly rising would seem to promise extraordinary profits," Mr. Hormel states in his report. "In point of fact, the operating expenses during the past year have increased so rapidly that a substantial portion of the profit realized is traceable to the rising market rather than to operating margins. Continually rising prices have tended to increasingly reduce the demand for pork meat and lard, until in September it stood at 70 per cent of last year's volume. This caused an even more vigorous price competition than is usual even in the packing industry, where price competition is usually intense and where margins are customarily narrow.

"The prices of live stock, of course, advanced very materially during the year. In addition, processing taxes of \$3,420,000 were incurred by this company. Other taxes amounted to \$289,000. The prices of practically all supplies increased materially during the year. Due to the maximum hours provided under the NIRA, many additional employees were required. On October 27, 1934, the company had 4,066 people on its payroll as compared with 3,575 for a year ago, and 2,722 for May, 1933.

"The packing industry, which seems to be leading all industries in percentage of employment, has also maintained high wage rates, present wage scales being somewhat higher than the packing industry's average for 1929, and

substantially higher than current national averages. Wages and salaries for this company for the year 1934 were \$4,705,243.38 as compared with \$3,558,395.30 for 1933 and as compared with \$3,286,886.84 for 1932.

"The most difficult problem of the company during the coming year will undoubtedly be to maintain a favorable volume of sales."

The consolidated balance sheet as of October 27 of the company and its subsidiaries is as follows:

ASSETS.	
CURRENT:	
Cash	\$ 920,765.22
Accounts receivable:	
Customers' acc'ts. \$	1,064,457.18
Due from U. S. Government	
Agencies	544,517.80
Sundry current accounts	32,000.00
	2,240,974.98
Less allowance for doubtful	100,000.00
	2,140,974.98
Inventories (Certified as to quantities by management).	
	3,725,020.59
	\$ 6,786,760.79
OTHER ASSETS:	
Investment in affiliated Company — at book value.	\$ 65,823.95
Sundry notes and accounts	88,525.50
Sundry securities ..	67,791.94
Employees' stock purchase notes ..	59,907.12
	\$ 216,224.56
Less allowance for possible loss in liquidation	96,900.00
	119,324.56
Employees' advances	14,442.17
Real estate — other than plant	94,734.12
	294,324.80
PERMANENT—at cost	
Land	\$ 173,197.46
Buildings, machinery, equipment, ..	6,461,353.45
Less allowance for depreciation	1,537,776.90
	4,903,576.46
	\$ 5,076,773.92
PREPAID:	
Plant supplies, unexpired insurance, etc.	139,711.06
	\$12,297,570.57
LIABILITIES.	
CURRENT:	
Notes payable	\$ 200,000.00
Accounts payable	464,370.70
Federal processing taxes	1,699,927.46
Dividends—payable November 15, 1934	146,480.00
Accrued taxes, etc.	122,412.27
Federal and state income taxes—estimated	150,000.00
	\$ 2,783,190.43
RESERVE:	
For contingencies	285,039.37
CAPITAL:	
Preferred Stock—cumulative	
Class A —6%	Class B —7%
Issued	14,554 shares
In treasury ..	100
Outstanding ..	14,454
	792
	\$ 1,524,600.00
Common Stock—no par value	
Authorized	500,000 shares
Issued	493,944
In treasury	16,924
Outstanding	477,020
	5,907,015.92
Surplus (\$246,869.89 appropriated for capital stock in treasury)	1,797,704.85
	\$ 9,229,320.77
	\$12,297,570.57
	\$ 114,294.02
Contingent liabilities reported	
Income and surplus statement for the 52 weeks ended October 27 follows:	
Net sales	\$33,380,424.54
Less:	
Cost of goods sold including federal processing taxes of \$3,421,279.15, selling, administrative	

and general expenses	\$32,035,779.39
Provision for depreciation	250,859.00
Other charges:	
Loss on capital assets, scrapped or disposed of	84,648.43
Provision for contingencies	66,000.00
Miscellaneous charges, net	17,069.12
	\$32,454,355.94
	\$ 926,068.60
Provision for federal and state income taxes, estimated	150,203.73
	\$ 775,864.87
Dividends on preferred stock	92,246.15
	\$ 683,618.72
Profit available for common stock	476,967.65
Dividends paid on common stock ..	
	\$ 206,651.07
Difference between cost and selling price of treasury common stock	100.00
Net addition to surplus	\$ 206,751.07
Surplus Oct. 28, 1933	1,590,953.78
Surplus Oct. 27, 1934	\$ 1,797,704.85
Represented by:	
Appropriated for capital stock in treasury	\$ 246,869.89
Unappropriated	1,550,834.96
	\$ 1,797,704.85

Officers of the company are Jay C. Hormel, president; Geo. A. Hormel, chairman of the board; John G. Hormel, secretary; M. F. Dugan, treasurer; H. H. Corey, vice-president for the packing division; R. H. Daigneau, vice-president for the abattoir division; and E. N. Sturman, vice-president for the Flavor-Sealed division.

NEW BEEF AND VEAL BIDS.

New bids have been asked by the Federal Surplus Relief Corporation, under Schedule 112, slaughtering of cattle and calves, boning and freezing meat and for the canning of beef and veal. These will be opened on November 30. As in the past, this meat is to provide wholesome food for distribution to the needy and to assist in the stabilization of the beef cattle market through the purchase of cattle and utilization of beef which is in excess of the normal requirements of customary trade channels; also to remove cattle from acute drought-stricken areas.

Awards will be made under the schedule for a period of one month. The number of cattle that will become available for processing is not known and depends largely upon the condition of animals as they are found in the drought regions.

As in the case of previous awards all by-products with the exception of hides, calfskins and tongues, remain the property of the processor. Specifications call for the handling of tongues and hides and skins similar to those applying under earlier schedules.

PACKER INSURES EMPLOYEES.

Pipkin-Boyd-Neal Packing Co., Joplin, Mo., has acquired a \$72,500 group life insurance policy with the Prudential Insurance Co., granting individual protection in amounts ranging from \$1,000 to \$2,500 to each worker, according to rank. The policy is of the contributory type, the employees themselves paying a part of the premium and the remainder of the expense being assumed by the employing company.

Practical Points for the Trade

Preparing Beef Casings

How should beef casings be handled? A packer who is killing a good many cattle asks for full information. He says:

Editor The National Provisioner:

Please tell us how to handle beef casings. We are saving them now, but we believe our system is not all that it might be. We would like to check our practice in handling and grading against what is generally regarded as good practice in the industry.

Good workmanship is necessary in the production of casings, not only in the handling of the intestines themselves but on the killing floor. The animal must be properly stuck and headed so that the weasand is not injured. The carcass must be opened carefully so that the bladder is not cut in the opening of the crotch or the casings punctured.

Best practice in the handling of each kind of beef casing will be discussed in a series of articles, the first of which has to do with the handling of rounds.

Handling Beef Rounds.

Following inspection of the intestines on the killing floor, the entire set of guts as they come from the animal is placed on a table or bench. The workman puts them before him so that the rectum faces the lower left side, the bung faces his breast and the middles from their left to right. He then hangs the left portion of the set over a vertical board, so that the export round will be the first to be run off.

In running rounds, the knife should be held straight upward so that the casing will run over the edge of the knife closer to the handle than to the sharp point. Both the knife and the casing are guided with the forefinger and the casing is pulled with the left hand slightly upward which helps in taking the fat off as much as possible. The knife should be run close to the skin, care being taken not to cut the gut.

About the first 30 to 60 feet are narrows or export rounds, the next 40 ft. are domestic rounds. The length of the two grades varies according to the size of the animal, from 80 to 140 ft. in length. The domestic rounds comprise the nodular or warty casings. These can not be used in houses operating under federal inspection. About half of the production of rounds must go into this classification.

Stripping and Fattening.

Next the rounds are stripped free of their contents. This is done under a warm water spray which washes the contents away and protects the gut from contamination. First the stripper takes three to five rounds, ties them together in the center with a string so they can be easily untied, and squeezes



them free of manure by drawing them through his closed hand. Where casings are cleaned by machinery, the rounds are fed between two revolving rolls. As the casings are stripped they are placed in a tub of luke-warm water.

This operation is followed by fattening. Beef casings must be free of fat because it has a tendency to become rancid and affect the flavor of product stuffed in the casing. As some fat remains on the casing at the seam or point where the intestine was attached to the ruffle fat, this fat is removed by passing the casing over rice-root brushes. These cylindrical brushes are set about a quarter of an inch apart in a machine known as a fattening machine.

Before running the intestines through the machine, the operator strips them out in the tub attached to the machine to prevent breakage. About five rounds are put through the machine at one time, and the brushes play against the fat seam and remove what is commonly known as the "snowball" fat.

During the fattening process, a spray of water at a temperature of 95 degs. is played over the gut to keep it at body heat. This is desirable, not only during this process, but throughout all subsequent cleaning operations to aid in the removal of fat adhering to the gut. The temperature of the water should be just right. If too high, it has a tendency to cook the intestine and if too low, it hardens them and lowers the yield due to breakage.

After putting the bundle of five casings into the machine, the operator

loosens the string from the fattened section and slides it one to two feet downward from the center, tying the bundle again and hanging the string on the reel of the wheel around which the fattened casing winds. He then hangs a second bundle on the same wheel, and so on.

Turning and Sliming.

After the casings are thoroughly fattened, they are placed in a turning tub or vat which is overflowing with warm water.

Small nails are driven close together in the edge of the front of this tub or vat to make a hole in the casing. The turner turns back the edges which makes little sacks by filling the turned part with water. The sacks so formed are then hung on adjacent nails. The weight of the water causes the casing to slip into these bags and turn inside out. The casing is then stripped by hand so that the inner ends all run through. It is then transferred to the sliming machine. This machine is similar to the fattening machine but is equipped with bristles instead of rice root brushes.

Sliming consists of the removal of the mucous lining on the inside of the intestine. To accomplish this, the casing is run through more than one machine, some packers using as many as four machines for the purpose. In the first machine one rice root and one bristle brush are used at a distance of about 1/4-in. from each other. In the other machines, only bristle brushes are used, set about 1/8- and 1/16-in. respectively.

Sliming is similar to fattening and where the production is not large the same machine is used for both operations by removing the rice-root brushes after fattening and substituting the bristle brushes. In the first machine, the water into which the casings are stripped is just as hot as the hand can stand; in the second, it is slightly cooler as the casings are a little more sensitive after the removal of the first heavy slime; and in the third machine it is a little cooler still, but yet considerably warmer than luke-warm.

In running the rounds through both the fattening and sliming machines, they should be spread over the entire length of the rollers which feed the casings between the brushes so that the brushes may be used freely.

Where casings are handled on a large scale, a crushing machine has been developed which loosens the slime on the casing after it has been fattened and eliminates the need for the first two sliming machines, where four machines are customarily used.

Inspecting, grading, curing and packing rounds and instructions for the handling of beef middles will appear in an early issue.

Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

Holding Trimmings

A Northern packer, who has a large quantity of pork trimmings on hand, wants to know how he can put these down to prevent them from getting sour. He says:

Editor The National Provisioner:

I have a large amount of regular pork trimmings on hand. I would like to ask you how I could keep these spare trimmings best. How will I have to put them down to prevent them from getting sour?

This packer does not state whether or not he has a freezer. If he has, it is suggested that the trimmings be frozen and held until needed. If trimmings are to be good coming out of the freezer they must be in excellent condition when they go in.

The trimmings should not be packed in large containers because they do not freeze quickly enough. When they are to be used, it is well not to defrost them but to cut the frozen trimmings in about one-half-inch slices, or thinner, and then grind them. The frozen trimmings help to keep the product cold during the manufacturing process.

As frozen trimmings are likely to lose some of their binding qualities, it is well to use half fresh and half frozen trimmings. Where this is done, the fresh trimmings can be cured and the frozen product used without curing.

Do not allow the frozen trimmings to stand around in warm temperatures before they are used as this has a tendency to result in "off" trimmings.

If this packer has no freezer available, then about the only thing he can do is to cure the trimmings slowly and before they are fully cured transfer them to a low temperature cooler where the curing will be retarded. Trimmings so handled should be used as soon as possible after they have reached cured age.

Sausage Machine Speed

What speeds should be used on choppers and mixers in sausage manufacture? A packer asks:

Editor The National Provisioner:

Will you give us the correct speed of the shafts of each of the following machines when loaded: a chopper or silent cutter equipped with a 36-in. bowl, a large size Sander cutter, and a 200-lb. mixer?

A large manufacturer of sausage making equipment says that the speed of the 200-lb. mixer should be 150 r.p.m.; in fact, all size mixers run at this speed. On the silent cutters, size No. 38 and up, the speed should be 1,150 r.p.m.; and No. 32 down, the speed should be 1,750 r.p.m. The speed of the Sander grinder should be about 250 r.p.m.

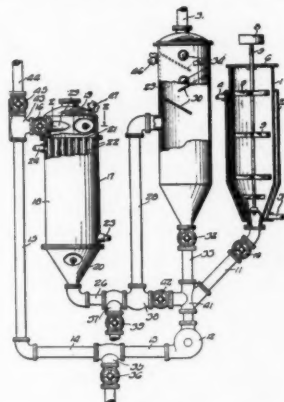
The speed at which such equipment is operated has an important influence on the finished product. If the meat is overheated in either cutting or mixing, poor results are certain to show up in the sausage.

Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office are described in this column.

Process of Rendering.

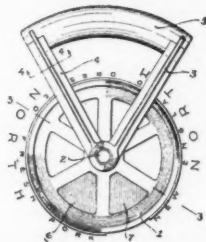
Thomas K. Lowry, Chicago, Ill., assignor to Darling & Company, a corporation of Illinois. This process of dry rendering fat and moisture-bearing materials such as meats, garbage and the like consists of rapidly and positively circulating the material through an externally heated zone, which is



large enough to permit movement of the material without clogging and small enough to permit a rapid transfer of externally applied heat, sufficient to melt the fat and convert the moisture into steam. The steam is drawn off during the circulating operation. The circulation of the material is repeated through the heated zone, the steam drawn off, etc., until the material is completely rendered. Granted July 10, 1935. No. 1,966,181.

Brander for Pork Loins.

Calvin P. Cook, Arlington, Mass., assignor to Swift and Company, Chicago, Ill. A meat marker comprised of a roller and frame provided with a han-



dle. The roller is mounted in the frame so as to revolve about a transversely extending axis. The roller carries the branding marks on the periphery. Granted June 26, 1934. No. 1,964,455.

Apparatus for Shaping and Pressing Meat for Cooking.

Joseph L. Wilde, Pittsburgh, Pa. This is comprised of a tubular, open-ended container. There are compressor plates in each end of container and

a plurality of frame sections, each including a portion extending crosswise of an end of the container and each including portions extending exteriorly along the container for engaging with the other section. At each end, the

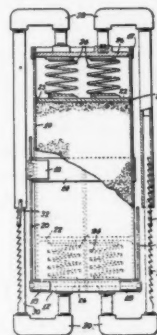
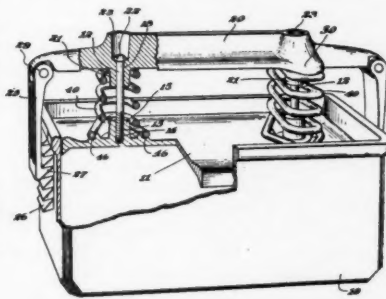


plate and the frame section are connected, there being on each frame section a member engaging the connecting means and having a surface facing inward. The crosswise portion has a surface facing outward, which is the outmost surface of that end of the apparatus. By standing the apparatus on one of the outmost surfaces, a depressing of the other will urge the plates simultaneously inward from both ends of the container. Granted May 29, 1934. No. 1,960,964.

Ham Boiler.

Hans Adelmann, New Rochelle, N. Y., assignor to Ham Boiler Corporation, Port Chester, N. Y. This apparatus has an elongated container for the food and a follower for placing the food under compression, a spanning



member extending lengthwise of the container and a plurality of resilient means between the spanning member and the follower, spaced from each other lengthwise of the follower whereby the latter is caused to exert pressure on the food in the container. The resilient means is comprised of coiled springs, all the coils having their dimension transverse to the length of the follower. Thus the pressure on the follower is distributed transversely and tends to prevent tilting about its longitudinal axis to substantially the same extent as a circular coil spring having the same number of coils of a diameter equal to the transverse dimension of the coils and having the same resistance to compression. A saving is effected in space and material over such a circular coil spring having the same number of coils with the same resistance to transverse tipping. Granted July 3, 1934. No. 1,965,402.

Armour Board Selects Manager to Succeed Late President

DIRECTORS of Armour and Company met on Friday, November 23, and elected Frederick H. Prince, chairman of the board and Robert H. Cabell, the London representative of Armour and Company, as general manager of all Armour companies, to succeed the late T. G. Lee. Philip L. Reed, vice-president of the company, was made a member of the finance committee, to take the place of Mr. Lee.

The board decided to leave the office of president vacant until the annual stockholders meeting in 1935, and gave to the office of general manager the authority usually exercised by the president.

Mr. Cabell has been with the Armour organization for 43 years. He started with the company as a salesman at Baltimore, then went to New York to join the staff introducing beef extract and shortly thereafter took charge of this organization. From there he went to the general offices of the company and later returned to New York to take charge of the sales staff from Virginia to Maine, inclusive. He then returned to Chicago for eight years as a department manager; was a branch house superintendent in Toledo and Philadelphia and then went to London to take charge of the company's operations there as managing director.

Mr. Cabell is familiar with all the departments of the company, knows the staff and the problems that confront the company.

The board also appointed an operating committee consisting of Mr. Cabell as chairman, and the following vice-presidents: Philip L. Reed, Warren W. Shoemaker, George A. Eastwood, I. M. Hoagland, Harry G. Mills, Frank A. Benson, William S. Clithero, Edward L. Lalluimer, and Charles J. Faulkner, jr., the general counsel of the company.

This committee is to consider and advise with the general manager concerning the affairs of the company.

BUILDING SAUSAGE VOLUME.

(Continued from page 8.)

dising picture by seeing to it that retailers get nothing but products of the highest quality. An exact record of past sales is kept, and quantity of sausage products needed to supply the demand is made up fresh daily. Frequent delivery service discourages dealers from overstocking, and thus taking a chance on loss of consumer good will and business.

In some of the larger towns in the territory the company gained the good will and cooperation of retailers by running, in conjunction with newspaper advertising, lists of stores stocking Lind-

ner sausage and "ready-to-serve" meats. This plan also has helped sale of sausage by informing housewives where they can buy products featured in the advertising.

Theme of the advertising during the summer was "Buy Lindner ready-to-serve meats and you won't have to heat up your kitchen during the hot months."

Human Interest in Method.

One of the ads shows a picture of a meat market with the butcher behind the counter and the customer in front.

In answer to an unspoken question the butcher says: "Yes, ma'am, I can guarantee you'll like Lindner's." The headline is "Ready-to-Serve." In a box below is a list of Lindner's summer products. Balance of the copy emphasized the idea of convenience in buying and serving and the element of guaranteed quality.

Another one of the picture-ads shows a group of young women sitting at a bridge table.

"Why, Margaret, how do you manage such delicious lunches with your children taking up so much of your time?" questioned one.

"It's easy, girls! I simply buy an assortment of Lindner's cooked luncheon specialties," was the answer. At the bottom of the ad is illustrated a platter heaped with the cooked meat delicacies. Names of several popular products were worked into the general copy in this case.

All Ads Emphasize Quality.

A third ad shows a picture of Lindner girl employees packing wieners. "If housewives knew as much about wieners as we do they would always buy Lindner's," one girl is saying. The illustration plainly shows the brand on each link of the sausage displayed. The copy tells the merchandising story from the viewpoint of the girl employees.

Still another one of the ads takes advantage of the summer interest in picnics. A typical picnic scene was the illustration. The wife and mother was saying: "Picnics are fun now that I've discovered Lindner's Ready-To-Serve Delicacies." The headline read: "Just Pack Up and Go." On one side, in a box, appears a suggested picnic menu listing 10 appropriate products.

In each case the messages are lettered on the illustrations in much the same manner as the dialogue in comic strips. The idea is to get a real conversational effect.

Capitalize on Food Show.

Large advertisements have been supplemented by smaller ones featuring one particular appeal at a time. For instance, one ad read: "Five minutes

to select from Lindner's 50 varieties of delicious luncheon meats and five minutes to arrange them on a plate and serve! That's the quick, modern way to have delightful meals without heating up the kitchen or bothering with cooking." The headline is "10 Minutes."

During a demonstration given at a local cooking school, the Lindner company created a great deal of reader interest with news-type advertisements. "Lindner Wins Ladies' Approval" was the headline on one such ad. It was illustrated by a striking action photograph showing a large crowd gathered in front of the demonstration booth at the school. The message was much the same as in other ads, except that it was told in news form.

The booth itself was an unusual one. Made of 57 yards of white oilcloth, with this message in huge letters on one side, it was the most striking exhibit of the whole show: "Ask your dealer for Lindner's Branded Sausage Products." The booth was further decorated with an abundance of white flowers in specially worked out designs. The girls who served the samples were dressed in white butcher aprons. An average of 3,000 sandwiches were served per day during the four-day show.

How other manufacturers of sausage have increased profitable volume will be told in later issues of THE NATIONAL PROVISIONER.

PACKER AND FOOD STOCKS.

Price ranges of listed stocks, Nov. 22, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, Nov. 15, 1934:

	Sales Week ended Nov. 22	High. Nov. 22	Low. Nov. 22	Close Nov. 15
Anal. Leather	1,000	3	3	3 1/2
Do. Pfd.	200	27 1/2	27 1/2	27 1/2
Amer. H. & L.	400	4 1/4	4 1/4	4 1/4
Do. Pfd.	600	21	21	21 1/2
Amer. Stores	900	42 1/2	42 1/2	42 1/2
Armour Ill.	18,700	6	5 1/2	5 1/2
Do. Pr. Pfd.	7,500	68 1/2	68 1/2	67 1/2
Do. Pfd.	900	82 1/2	81 1/2	82 1/2
Do. Del. Pfd.	1,300	90 1/2	89 1/2	89 1/2
Beechnut Pack.	600	74	73 1/2	74
Bohach, H. C.	12 1/2
Do. Pfd.	28 1/2
Chick. Co. Oil.	6,300	29 1/2	29 1/2	29 1/2
Childs Co.	500	5 1/2	5 1/2	5 1/2
Cudahy Pack.	800	47	47	47 1/2
First Nat. Strs.	2,000	64	63 1/2	64
Gen. Foods	10,000	34 1/2	34	34 1/2
Gobel Co.	2,800	4 1/2	4 1/2	4 1/2
Gr. A. & P. 1st Pfd.	60	126 1/2	126 1/2	126 1/2
Do. New	190	138 1/2	136 1/2	138
Hormel, G. A.	100	20 1/2	20 1/2	20 1/2
Hygrade Food.	500	3	3	3 1/2
Kroger G. & B.	5,400	29 1/2	29 1/2	29 1/2
Libby McNeill	5,300	6 1/2	6 1/2	6 1/2
McMarr Stores	8 1/2
Mayer, Oscar	5 1/2
Mickelberry Co.	50	1 1/4	1 1/4	1 1/4
M. & H. Pfd.	10	8	8	8 1/2
Morrell & Co.	700	59 1/2	59	59 1/2
Nat. Pfd. Pfd.	1 1/4
Do. B.	1
Nat. Leather	850	1	1	1
Nat. Tea	2,900	10 1/2	10 1/2	10 1/2
Proc. & Gamb.	10,600	44 1/2	43 1/2	43 1/2
Do. Pr. Pfd.	350	115	115	115
Rath Pack.	30
Safeway Strs.	1,400	46 1/2	46	46
Do. 6% Pfd.	150	102	102	101
Do. 7% Pfd.	290	110 1/2	110 1/2	110 1/2
Stahl Meyer	18 1/2
Swift & Co.	13,700	18 1/2	18 1/2	18 1/2
Do. Intl.	6,750	34 1/2	33	33 1/2
Trunz Pork	9 1/2
U. S. Cold Stor.	33 1/2
U. S. Leather	300	5 1/2	5 1/2	5 1/2
Do. A.	200	9 1/2	9 1/2	9 1/2
Do. Pr. Pfd.	53
Wesson Oil	12,600	32 1/2	32 1/2	32 1/2
Do. Pfd.	1,110	72 1/2	72 1/2	72 1/2
Wilson & Co.	2,000	6 1/2	6 1/2	6 1/2
Do. A.	15,600	28 1/2	28	28 1/2
Do. Pfd.	2,000	91 1/2	91	91 1/2



REFRIGERATION

and Frozen Foods



Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

FIRE RISK IN PIPE CUTTING.

An interesting and unusual fire in a basement freezer in a cold storage plant was described by W. R. Plue of the California Consumers Co. at the twenty-third annual meeting of the National Safety Council held in Cleveland, O., recently.

This freezer is approximately 40 ft. wide and about 100 ft. long with only one entrance and no windows. The room carried about 36 runs of 2-in. pipe over the ceiling and down each end. The entrance was at the north end and there was a 4- or 5-in. header at the bottom of the south end. It had been connected to one header, but to gain flexibility in refrigeration it was determined to cut the header in the center and take out about a 10-in. piece. What happened was described by the speaker as follows:

"After making both cuts, the welders knocked out the piece of pipe and immediately a cloud of what they assumed was ammonia gas poured into the room. Before starting work, refrigeration had been shut off and coils pumped down for two days to about a 17-in. vacuum. Therefore, the welders were surprised when this cloud of gas poured out.

"After reaching the other end of the room, the men turned back and saw a flame darting across the ceiling. They started back to get the extinguishers always on hand when any cutting operation is carried on, but the gas was so thick they couldn't find their way, even with the lights burning. A fire alarm was immediately turned in.

"Entrance door was closed to shut off the elevator shaft and hallways, and the fire department found it impossible to go into the room on account of the smoke and ammonia gas, even though they were wearing gas masks. This freezer is located under a drive-in area-way. The ceiling is 12 in. of volcanic ash, metal lath and plaster, 12 in. air space, 8 in. of concrete, several inches of sand and brick pavement. It required approximately three hours to cut through this from the top with pavement breakers before the fire could be extinguished.

"Investigation showed that notwithstanding pumping down of coils, oil sludge had accumulated in the header, and under the low temperatures 12 to 14 degrees below zero had held sufficient ammonia to cause the ammonia gas to be expanded under the welding heat.

In addition, the oil itself had been turned into an oil vapor, and with the expansion under heat had neutralized the 17-in. vacuum and probably brought up a pound or two of pressure. The oil vapor ignited from the incandescent metal and continued to burn during the entire time the fire department was endeavoring to break through the ceiling.

"As a safety precaution against a repetition, we now provide a CO₂ extinguisher with a 3/4-in. swivel joint before a cut is started in any cold storage room, or, for that matter, any other location in the plant where a fire may ensue. We tap a 3/4-in. hole a short distance from the intended cut and empty the extinguisher into the coil or pipe. In doing this it is necessary to operate the extinguisher slowly.

"We have done some experimenting to get the end of the 3/4-in. pipe slightly concave to partially overcome the tendency to freeze up. There should also be some short interval, we believe, between the time the extinguisher is emptied into the coil and the time the cutting is started in order that the CO₂ gas may distribute itself well along in line, as the probabilities are that when the cutting actually commences, the heated gas will have a tendency to push the CO₂ gas back from the cut.

CARE OF REFRIGERATOR COILS.

Coils in refrigerator should be defrosted once a week. A heavy accumulation of snow and ice on coils will retard removal of heat and increase cost of power, as it takes longer to cool refrigerators.

A very effective and simple method to defrost is to shut machine off for one night each week. There is usually one night when there is very little meat left over which could be held with a minimum amount of refrigeration, and shutting off of power would cause very little damage, but would defrost the coils and repay one in better and cheaper refrigeration the following week. Better temperatures and lower power costs will be obtained by following this simple suggestion.—Meat Message.

REFRIGERATION NOTES.

The Southland Ice Co., Celina, Tex., has purchased a site on which it is proposed to erect a concrete and tile building for use as a cold storage plant.

A cold storage plant costing about \$10,000 is being built at Karnes City, Tex., by W. G. Riedel of Eclete.

The Holland Motor Express, Inc., Holland, Mich., has purchased the old Holland canning plant and will convert it into a modern cold storage plant.

FROSTED FOOD SALES.

General Foods Corp. is steadily expanding operations of its frosted foods division, which now includes a line of some 50 items of quick-frozen meats, fruits, vegetables, sea food and poultry, according to the corporation's annual report issued recently.

These products, the company says, are now being sold through 700 retail outlets in New England and the Middle Atlantic states, and are also being sold to the institutional trade, including hotels, restaurants, hospitals, schools, clubs, ships, railroads, etc., in many parts of the country. Considerable improvement in sales have been noted during the first nine months of 1934, the report adds.

"Development of a satisfactory low priced display case for retailers," the report says, "has been one of the many difficulties besetting this activity.

"Such display cases cost from \$1,200 to nearly \$2,000 when retailers first started to handle frosted foods. A small display case is now available to dealers for around \$300, which should greatly facilitate expansion of distribution."

The company is staging a special sales drive on its frosted foods in Syracuse, where approximately 100 retailers are handling the products.

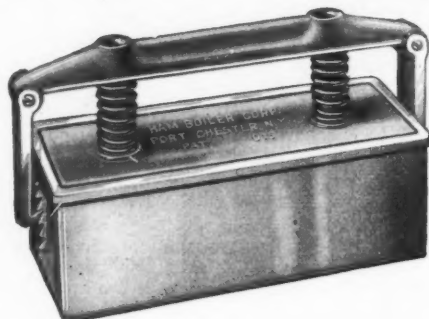
SEPTEMBER ACCIDENT RECORD.

Nineteen member companies of the Institute of American Meat Packers operated their plants during September without a lost-time accident and either received or retained Institute safety award pennants. These companies are:

J. H. Allison & Co., Chattanooga, Tenn.; Denholm Packing Co., Pittsburgh, Pa.; Du Quoin Packing Co., Du Quoin, Ill.; Field Packing Co., Bowling Green, Ky.; Adolf Gobel, Inc., Boston, Mass.; Adolf Gobel, Inc., C. Lehmann Packing Co., Brooklyn, N. Y.; Edward Hahn, Johnstown, Pa.; The Hull & Dillon Packing Co., Pittsburg, Kans.; Interstate Packing Co., Winona, Minn.; Harry Manaster & Brother, M. D. Singer & Co., Chicago, Ill.; Oscar Mayer & Co., Chicago, Ill.; Nuckolls Packing Co., Pueblo, Colo.; Louis H. Rettberg, Inc., Baltimore, Md.; Reynolds Packing Co., Union City, Tenn.; Roberts & Oake, Inc., Chicago, Ill.; Steiner Packing Co., Youngstown, O.; Swift & Co., Denver, Colo., and Harrison, N. J.; Swift Canadian Co., Ltd., Toronto, Ontario, Canada.

Average accident-frequency rate for all plants reporting for September was 44. Accident-frequency rate for September, 1933, was 21.

POPULAR!



Universally Used— Universally ACCLAIMED!

The ADELMANN Luxury Loaf Container has been a favorite in the industry for many years—because it produces fine quality meat loaves that look and *sell better*, because it is low in *cost* and high in *efficiency*.

Equipped with the famous ADELMANN yielding springs and self-sealing cover that allow loaves to expand while cooking in their own juice. Product is always solid, wonderfully flavored, appetizing, *sales building!*

Meat loaves produced with ADELMANN Luxury Loaf Containers offer real *opportunities for profits*. Your request will bring full particulars. *Write today!*

*Made by the Makers of
ADELMANN HAM BOILERS
"The Kind Your Ham Makers
Prefer"*

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.



European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

The Man You Know



The Man Who Knows

Ask for a Sample THEN MAKE A TEST

We'd welcome a showdown! That's why we ask you to compare MAYER Seasonings with your regular kind; prove to yourself that there is a difference. Why? Because MAYER Seasonings are finer ground, of greater strength. They flavor more sausage per pound of seasoning. And they season it better. MAYER Seasonings absorb and hold moisture. They increase yields.

Judge a batch of sausage seasoned with MAYER Seasonings against one of your regular batches. See which tastes better, sells better, brings more profit! You'll find that it pays to "Buy the Best, Ignore the Rest." Write!

H. J. MAYER SPECIAL SAUSAGE SEASONINGS

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings, New Deal Lyone Seasoning and Special NEVERFAIL Curing Compound.

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave.
Chicago, Ill.



Canadian Office
Windsor, Ont.



MAPLEINE

is an ideal flavor tonic for pork products. It emphasizes and makes more permanent the genuine flavor and sweetness of ham and sausage. Will not "cover up" the natural flavors.

● Crescent Manufacturing Company
130PR North Wells Street, Chicago, Illinois
654PR Dearborn Street, Seattle, Washington

A Page for

PURCHASING Departments

NEW DESIGN UNIT COOLERS.

An addition to its line of cold diffusers for cold storage refrigeration, known as 15-L series cold diffusers, having a capacity of 1 to 30 tons, according to type of application, has been announced by the Carrier Engineering Corp., Newark, N. J.

Special features of the new line include a hot-dipped galvanized treatment of all principal parts to prevent corrosion; new design low velocity outlets distributing air in all directions; new centrifugal fan, which handles the same amount of air with less horsepower than

above; equipment adaptable to a variety of refrigerants; flexibility of application to variations in storage room layout.

The equipment is applicable to new installations or for replacement of bunker coils in beverage plants, canning and preserving, confectionery, dairy products, ice cream, manufactured ice, meat and meat products, vegetable and fruit storage, furs, and in all locations where low temperatures are needed or desired.

LINK-BELT AT ATLANTA.

Announcement is made by Link-Belt Company, Chicago, of the purchase of the physical assets of the Bailey-Burruss Mfg. Company, Atlanta, Ga. All divisions of Link-Belt's Atlanta sales office are being moved to the Bailey-Burruss plant, which will henceforth be known as the Atlanta plant of Link-Belt Company.

The new combined operations will be headed by I. H. Barbee, a Link-Belt engineer of long experience, transferred from the Philadelphia plant. Mr. Barbee was formerly manager of Link-Belt Company's office in Atlanta. R. L. Lowder and J. R. Martin of the Link-Belt Atlanta office will continue as a part of the new Atlanta organization, as will J. O. Bailey of the Bailey-Burruss Mfg. Company.

REPUBLIC STEEL SALES.

Appointment of Robert J. Working as district sales manager in Cincinnati for Republic Steel Corporation is announced by N. J. Clarke, vice president in charge of sales. Mr. Working succeeds W. A. Peck as head of the Cincinnati office. Formerly in the sales department of United Alloy Steel Corporation at Canton, Ohio, Mr. Working was placed in charge of the Cincinnati district office of the Central Alloy Steel Corporation in 1927. Following the Republic merger in 1930 he was made assistant district sales manager of the Cincinnati office.

CONTINENTAL CAN IN TEXAS.

Continental Can Company, Inc., will erect a three-story addition to its plant at Houston, Tex. Upon completion the company will have a completely integrated can manufacturing unit at Houston for the manufacture of all kinds of cans. Increased facilities will permit the company to render better service to meat, fruit and vegetable canners in Texas. Improvement will entail an expenditure of approximately \$400,000.

See Classified Pages for bargains.

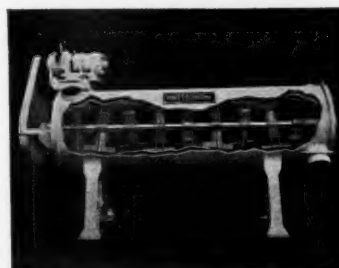
STAINLESS STITCHING WIRE.

To meet the particular requirements of manufacturers of soaps, lard, butter, and other acid products, for a special stitching wire for fibre boxes, Acme Steel Co., Chicago, has developed "Blue Label" Silverstitch.

These shippers, it is said, are confronted with the problem of blemishes on their shipping containers and inside packages, caused by rust and corrosion of stitching wire used. The new stitching wire is said to satisfactorily overcome this difficulty, due to its superior rust-resisting quality. This stitching wire, because of its special processing, is slightly higher in cost. The product is made in one-piece 5 and 10-lb. coils, and to the same exact standards of width, thickness and temper, as established by the standard Acme stitching wire, used by shippers for many years.

NEW PREPARED FOOD MIXER.

The Patterson Foundry & Machine Company, East Liverpool, Ohio, offers a new mixer for prepared foods and similar products. Jacketed for both heating and cooling, the cylinder is given a smooth interior finish for easy



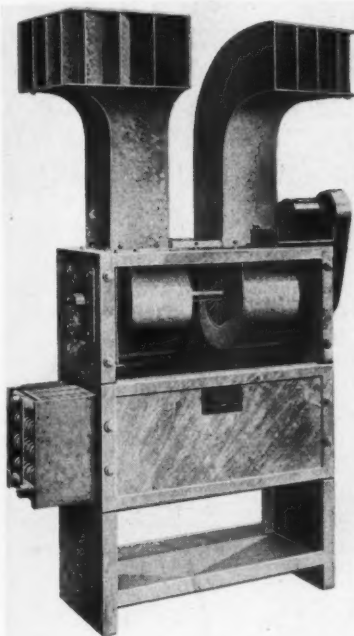
STEAM JACKETED FOOD MIXER.

cleaning and to permit proper action of the scrapers.

The stirrer, driven through the Uni-power silent gearless reduction unit and enclosed roller chain, runs in oilless bearings to prevent possible oil contamination and is equipped with a series of double arm blades, one end of blade fitted with a spring loaded scraper and the other end shaped to move the materials toward the discharge end. The machine is equipped with large inlet and discharge openings, built of plain or stainless steel and finished in an attractive white enamel.

FUEL EXPERT AT ST. LOUIS.

Lloyd R. Stowe, formerly manager of the stoker department of the Laclede-Christy Company, and later in a similar capacity with Johnson & Jennings, Cleveland, O., has recently joined Combustion Engineering Company as district manager of the St. Louis territory.



ALL PARTS ACCESSIBLE.

A Carrier cold diffuser showing the ease with which all working parts can be reached for inspection or repairs. The coolers are made in capacities of 1 to 6 tons.

any previous models; sectional construction of units to permit top or side discharge of air, and fin-type cooling coils using methyl chloride, Freon or ammonia as the refrigerant.

The new units are made in three sizes and are of the floor mounted type. Advantages claimed for this new line of Carrier cold diffusers are positive air circulation; adequate and varied means of air distribution surface cooling (with the addition of sprays in one model); automatic control of temperature and room conditions, maintenance of high relative humidities when desired; automatic control of defrosting when the room conditions are 33 degs. Fahr. or

NO NRA CODE FOR PACKERS.

Abandonment by the NRA of a code for meat packers was announced this week in press dispatches from Washington. These dispatches point out that admitting failure after months of effort to get the packers to come into line with NRA's determination to codify all industry, NRA officials have adopted a hands-off policy concerning the meat men and abandoned attempts to saddle the industry with a code while it is operating satisfactorily under trade practices provided in the packers and stockyards act and adhering to labor provisions contained in the president's reemployment agreement.

At the same time the industry was given a clean bill of health by administration officials upon the conclusion of extensive investigations of alleged labor irregularities within its ranks and was recognized officially as substantially "doing its part" to advance recovery and reduce unemployment, although uncodified.

"This situation regarding a code for the packers remains unchanged," an assistant NRA administrator in charge of that phase of the administration said today, "and for the present we are not stirring any up for them."

Moreover, he explained that the administration was powerless to do so as long as the industry continues to operate under the packers and stockyards act, and the code approved by the Secretary of Agriculture four years ago, pointing out that NRA lacked any jurisdiction over the packers while they are associated with the triple A tieup. "Frankly," he declared, "we don't know any way of bringing them in unless we can find violations of labor provisions."

"For the present we are just marking time on a code for them until a way crops up to get around the agricultural setup and we have discontinued making overtures to the packers to accept amicably our code of fair competition pending discovery of a good reason for asking them to come in."

AAA CHANGES IN PROSPECT.

Controlled expansion rather than reduction is to be the future course of agricultural adjustment, Henry A. Wallace, Secretary of Agriculture said in an address before the National Grange at Hartford, Conn., this week. Re-examination of the whole agricultural program at the coming session of congress would be "a healthy thing," Mr. Wallace said.

At the same time he warned against the removal of all production restrictions which he expected to be advocated by some groups. "I envision a conflict, a choice between two paths, one leading to unrestricted agricultural production at the earliest possible moment, the other leading to continuance and perfection of the present control methods. Either path may well require certain changes in the agricultural adjustment act."

"I am for unrestricted production provided there is a sufficient excess of imports over exports to service the debts owed us by foreign nations and in addition to pay a fair price for our exportable surplus; and provided, furthermore, that shipment of these excess profits abroad does not impoverish our soil beyond repair."

"I have the feeling that various processors, handlers, dealers and carriers may join with the more vocal consumers and possibly certain farm groups, to suggest this winter that we should remove all restrictions. Doubtless these groups will be joined by many idealists who proclaim their profound interest in the abundant life, and who seem to forget, unfortunately, that a great surplus of any product does not make for genuine abundance in an economic system in which producers, in order to stay in business, must sell the stuff, not give it away."

LARD AND MEAT EXPORTS.

Exports of lard, bacon and hams through the port of New York during the first four days of the current week totaled 1,114,540 lbs. of lard and 458,080 lbs. of meat.

Lard exports from the United States for the full week ended November 17 totaled 3,872,925 lbs. against 6,003,595 lbs. for the same week in 1933. For the packer year to date, exports of lard have totaled 16,328,305 lbs. against 19,882,570 lbs. in the like 1932-33 period.

Bacon and ham exports for the week ended November 17 totaled 1,200,400 lbs. against 839,500 lbs. for the corresponding week in 1933. For the packer year to date, exports of these products totaled 3,380,150 lbs. against 4,290,000 lbs. for the period from November 1, 1933 to November 18, 1932.

CURED MEAT PRICES.

Cured pork prices at Chicago for October, 1934, are reported as follows:

CURED PORK AND PORK PRODUCTS.

	Oct. 1934.	Sept. 1934.	Oct. 1933.
Hams, smoked, reg. No. 1—			
8-10 lbs. avg.	\$19.65	\$20.88	\$14.16
10-12 lbs. avg.	18.45	20.38	13.68
12-14 lbs. avg.	19.00	21.44	13.75
14-16 lbs. avg.	19.55	21.94	13.56
Hams, smoked, reg. No. 2—			
8-10 lbs. avg.	17.95	19.25	12.94
10-12 lbs. avg.	17.20	18.68	12.56
12-14 lbs. avg.	17.20	19.12	13.06
14-16 lbs. avg.	17.10	18.75	12.81
Hams, smoked, skinned, No. 1—			
10-18 lbs. avg.	20.90	22.81	14.81
18-20 lbs. avg.	20.15	22.25	14.68
Hams, smoked, skinned, No. 2—			
16-18 lbs. avg.	18.70	20.88	13.31
18-20 lbs. avg.	18.52	20.50	13.44
Bacon, smoked, No. 1, dry cure—			
6-8 lbs. avg.	24.40	25.62	14.44
8-10 lbs. avg.	23.68	25.38	14.53
Bacon, smoked, No. 1, S. P. cure—			
8-10 lbs. avg.	21.27	23.38	13.56
10-12 lbs. avg.	20.82	23.38	13.44
Picnics, smoked,			
4-8 lbs. avg.	12.98	13.94	8.72
Backs, dry salt,			
12-14 lbs. avg.	12.90	13.69	5.88
Lard:			
Refined, H. W. tubs.	10.88	11.25	6.73
Substitutes	10.32	9.59	7.29
Refined, 1-lb. cartons.	11.38	11.75	7.23

BRITISH PORK QUOTAS.

British imports of frozen pork in the first quarter of 1935 will be limited by the British Board of Trade to the average quantities imported from the respective countries in the first quarter of the years 1932, 1933, and 1934.

This would mean that the limit in the case of the United States would be about 41,000 cwts. The Liverpool Trade Association, Ltd., is endeavoring to arrive, by means of a voluntary agreement among the importers concerned, at a basis for subdivision of the quantities mentioned.

Imports of frozen pork from the United States during the six-month period ending with December 31, 1934, apparently are limited to 142,000 cwts.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Nov. 17, 1934, with comparisons:

	Week ended Nov. 17.	Prev. week.	Cur. week, 1933.
West. drsd. meats:			
Steers, carcasses	10,732	7,744	9,171
Cows, carcasses	1,551	839	732
Bulls, carcasses	283	186	123
Veals, carcasses	16,694	12,884	11,504
Lambs, carcasses	42,683	43,355	32,066
Mutton, carcasses	1,670	1,175	1,132
Beef cuts, lbs.	477,742	594,602	626,139
Pork cuts, lbs.	2,093,929	1,707,949	2,164,139
Local slaughters:			
Cattle	9,854	10,224	10,068
Calves	15,168	16,070	13,066
Hogs	50,610	51,349	54,904
Sheep	73,646	74,228	67,700

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Nov. 17, 1934:

	Week ended Nov. 17.	Prev. week.	Cur. week, 1933.
West. drsd. meats:			
Steers, carcasses	2,807	2,186	2,727
Cows, carcasses	1,268	1,463	909
Bulls, carcasses	395	471	312
Lambs, carcasses	2,080	2,050	1,433
Veals, carcasses	14,650	15,429	10,833
Mutton, carcasses	517	421	537
Pork, lbs.	340,859	385,599	354,232
Local slaughters:			
Cattle	3,208	3,112	1,901
Calves	2,945	2,994	2,343
Hogs	21,141	17,519	20,322
Sheep	5,388	8,007	6,430

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Nov. 17, 1934, with comparisons:

	Week ended Nov. 17.	Prev. week.	Cur. week, 1933.
West. drsd. meats:			
Steers, carcasses	2,400	2,335	2,960
Cows, carcasses	2,036	1,975	1,601
Bulls, carcasses	6	20	14
Veals, carcasses	754	829	1,069
Lambs, carcasses	16,529	18,579	20,779
Mutton, carcasses	411	426	467
Pork, lbs.	318,695	256,635	311,994

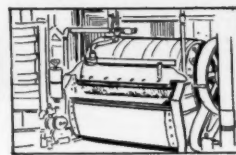
CANNED MEAT IMPORTS.

Imports of canned meat into the United States during 1933-34 totaled 39,649,000 lbs., the largest import since 1929-30 when 82,638,000 lbs. were received. Most of this was canned beef coming from the Argentine and Uruguay. Other meats and animal fats and oils, which do not figure largely in the import trade, were less than a year ago.

LARD	55.00
BELLIES	11.00
HAMS	10.00
LOINS	10.00
BUTTS	10.00

Provisions and Lard

Weekly Market Review



Market Irregular—Undertone Firm—Hog Run Liberal—Hogs Barely Steady—Weather Unusually Warm—Outlook Colder—Cash Trade Moderate—Cotton Oil Strength Helpful.

Market for hog products displayed more irregularity the past week, but undertone continued firm. Lard, after making new highs, reacted rather sharply, only to recover almost as quickly as it had gone down. Setback was result of continued unusually warm weather for this season of the year, a liberal hog run, a barely steady hog market, and a quieter cash demand.

Speculative liquidation was apparent at times, followed by selling from packinghouse quarters, the latter presumably hedging. Breaks ran into fresh commission house support, and with some buying by warehousemen, slack was taken out of market. A forecast for colder weather over the greater part of the country led to a renewal of buying and the market was aided somewhat by the persistent strength in cottonseed oil.

There was little or nothing new on long-time outlook, as far as edible fats were concerned. A smaller production of cottonseed oil is a certainty. A comparatively light production of lard continues in prospect for the immediate future, and decreasing oil and lard stocks during the winter are rather generally anticipated.

Hog situation continues to be influenced by disparity between corn and hogs. Feeding situation shows no improvement, in fact hogs were a little lower. Corn was at the season's best levels and tight, and is unprofitable to feed at ruling hog levels.

Cash Demand Good.

As a result of these conditions, there is still a tendency to look for marketing of light weight hogs until such time as hogs more fully reflect feedstuffs costs. A continued run of light weight hogs would further reduce the lard stocks. Indications are that consuming demand will continue at a fairly good pace. There has been some letup the past week in cash demand for product on account of weather conditions, but there is likelihood of a renewal of demand with any drop in temperatures.

Sentiment continued to rule very friendly in speculative quarters to edible fats. It was this buying on the setbacks that furnished the cushion against important declines. The fact that importations of feedstuffs are on a fairly good scale is evidence that feedstuffs are short and will most likely continue high in price until another crop is raised.

The export outlook attracts little at-

tention on account of the sharp reduction in the number of hogs in the country and the prospects that there will be some further control of the corn-hog supply during the coming year.

An adjustment program for 1935 is to be offered by the AAA to corn hog farmers, it was announced. A new contract for 1935 was endorsed by a majority of over two-thirds of all producers voting in the corn-hog referendum in October. The corn provisions of the new program provide that maximum corn acreage that may be planted under 1935 contract is 90 per cent of average 1932 and 1933, the same base as was used in 1934. The individual contract signer is to limit number of hogs produced for market from 1935 litters to 90 per cent of adjusted average number produced from 1932 and 1933 litters. For complying with the new contract the producer will receive a hog adjustment payment of \$15.00 per head on the number of hogs represented by the 10 per cent adjustment.

Receipts of hogs at western packing points last week were 566,825 head, against 440,258 the previous week and 495,700 last year.

Hog Receipts Up.

Average weight of hogs received at Chicago last week was 217 lbs., against 218 lbs. the previous week, 229 lbs. a year ago and 230 two years ago.

Average price of hogs at outset of week at Chicago was 5.70c, against 5.80c the previous week, 4.15c a year ago and 3.35c two years ago. Top price on hogs at Chicago fluctuated between 6.00c and 5.80c, recovering on Wednesday to 5.95c.

Exports of lard for week ended November 10 were 5,527,000 lbs., against 8,652,000 lbs. a year ago. Exports from January 1 to November 10 have been some 407,279,000 lbs., against 497,179,000 lbs. the same time last year.

PORK—Demand was fair and market steady at New York. Mess was

Hog Cut-out Values Decline

HIGHER hog prices during the last half of the four-day period of the current week together with continued dullness in the fresh pork market resulted in less satisfactory cut-out values than prevailed a week ago. Hog top on the closing day of the period went to the highest point since October 10.

Heavy hogs continued in good demand with light kinds suffering the greatest price penalty. The unusual situation still prevails of dry salt bellies and dry salt fat backs selling higher than hams and fresh pork loins. The market for fresh pork cuts at Chicago closed \$1.00 lower than the previous week and was the lowest since last February. Lard prices continued good which was a further strengthening factor in the market for heavy hogs.

Top for the week at Chicago at \$6.15 was made on the closing day of the

session with the low top of \$5.90 made on Tuesday. High average for the week at \$5.75 also was made on the closing day of the period with the low average of \$5.55 on Tuesday.

Receipts at the seven principal markets during the four day period totaled 335,000 head against 372,000 last week and 369,000 in the like period a year ago.

The following test is worked out on the basis of average live hog costs and green product prices at Chicago during the period under review as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, average costs and credits being used. Only well finished hogs of the weights shown would yield these cut-out values. The average of droves would be lower because yields are less particularly those for lard and fat cuts.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.84	\$1.96	\$1.97	\$1.93
Picnics	.46	.44	.42	.39
Boston butts	.40	.40	.40	.40
Pork loins	1.12	1.00	.96	.85
Bellies, light	1.83	1.84	1.37	.42
Bellies, heavy48	1.31
Fat backs35	.64
Plates and jowls	.18	.23	.23	.30
Raw leaf	.22	.22	.22	.22
P. S. lard, rend. wt.	1.35	1.48	1.35	1.23
Spareribs	.11	.11	.11	.11
Regular trimmings	.20	.20	.18	.18
Feet, tail, neckbones	.06	.06	.06	.06
Total cutting value per 100 lbs. live wt.	\$7.77	\$7.94	\$8.10	\$8.04
Total cutting yield	68.00%	69.00%	70.50%	71.50%
Crediting edible and inedible offal values to the above totals and deducting from these amounts the cost of well finished live hogs of the weights shown, plus all expenses including the processing tax of \$2.25 per hundred live weight, the following results are secured:				
Loss per cwt.	\$.16	\$.28	\$.31	\$.41
Loss per hog	\$.27	\$.56	\$.73	\$ 1.12

THE SHELLABARGER CONTRIBUTION TO QUALITY SAUSAGE

SAUSATONE provides exceptional results! It gives full casings, true color and unimpaired flavor at all times. It gives exceptional protection against shrink.

It is now possible, through SAUSATONE, to take out of the cooler exactly what you put into it—in quality, appearance and weight. Ask for details.

SAUSATONE—a new kind of binder that gives a new kind of results!

It has binding qualities even greater than hot bull meat—and other advantages just as sensational. SAUSATONE enhances the natural color of sausage products, **without the use of dyes!** It has a real **meat flavor** that permits its use without detracting from the taste of meat ingredients. SAUSATONE contains no cereal or starch!

Try SAUSATONE now—for better product, better sales, better profits! Write for samples and information.

SHELLABARGER GRAIN PRODUCTS CO.

Decatur, Illinois

Sausatone

THE PERFECT SAUSAGE BINDER

Don't KILL GOOD SAUSAGE

**Quality
for 81 years**

FORBES Spices have been famous for uniformity and high quality for 81 years. They are selected better, ground better, blended better. They deliver more flavoring units per dollar!

with cheap seasonings!

Sausage materials cost money—good money! You must protect your investment at every stage of manufacture and that's why good spices play such an important part in getting returns from your sausage investment.

Progressive packers and sausage makers have found that it pays to use the best spices—FORBES Spices. They give sausage products fine flavor and appetizing quality, add extra satisfaction that insures repeat sales and profitable returns. Use FORBES Spices for sausage profits!

Samples and prices gladly sent.
Write!

FORBES SPICES
add the
touch that
means so much

JAS. H. FORBES TEA & COFFEE CO.

908-928 CLARK AVE. ST. LOUIS
REPRESENTATIVES—H. G. Goebel & Son, 10558
So. Wood St., Chicago, Ill. (Phone: Beverly 7887)
Fred Einhorn, 302 Delaware, Kansas City, Mo.
V. A. Kennedy, 602 Merchants National Bank Bldg.,
Omaha, Nebr.

Sheep
Bag



**"Redrah"
Brand**

Stockinettes

for
HAM
BEEF
LAMB
SHEEP
FRANKS
also
Cattle Wipe
Tubing in Rolls
Ask for Samples!

from **PLANTATION to
CONSUMER**

Careful control over every operation from start to finish makes possible superior quality stockinettes at all times.

LARGE PRODUCTION

Your orders are handled immediately — shipments are made on time, every time. Satisfactory service always!

CENTRAL LOCATION

Convenient to all important packing centers. Short freight hauls, quick delivery. Write for prices!

Valatie Mills Corp.
Valatie, New York

Trenton Mills, Inc.
Trenton, Tenn.

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quoted at \$27.00 per barrel; family, \$23.00; fat backs, \$21.25@23.00.

LARD—Demand was fairly good at New York, and market was firm. Prime western was quoted at 9.00@9.10c; middle western, 9.00@9.10c; New York City, 8½@8¾c; tierces, 11½c sales; refined Continent, 9½@9¼c; South America, 9½@9¼c; Brazil kegs, 9½@9¼c; compound, car lots, export 11½c; smaller lots, 11¼c; domestic, ¼c more.

At Chicago, regular lard in round lots was quoted 5c over December; loose lard, 20c under December; leaf lard, 22½c under December.

(See page 28 for later markets.)

BEEF—Demand was moderate at New York, but market was firm. Mess was nominal; packet, nominal; family, \$19.00@20.00 per barrel; extra India mess, nominal.

PORK PRODUCTS EXPORTS.

Exports of pork products from the U. S. week ended Nov. 17, 1934:

	PORK.		Nov. 1, 1933 to Nov. 17, 1934.
	Week ended Nov. 17, 1934.	Week ended Nov. 18, 1933.	
Total	35	160	
United Kingdom	25	150	
Continent	10	10	
BACON AND HAMS.			
	M lbs.	M lbs.	M lbs.
Total	1,200	839	3,380
United Kingdom	1,105	862	3,348
Continent	95	77	32
West Indies	5	5	5
Other countries	5	45	2
LARD.			
	M lbs.	M lbs.	M lbs.
Total	3,872	6,003	16,328
United Kingdom	3,323	5,142	15,425
Continent	344	2,493	549
Sub. and Orl. America	5	90	116
West Indies	5	278	236
B. N. A. colonies	5	5	5
Other countries	5	5	2

TOTAL EXPORTS BY PORTS.

	Pork, Bbls.	Hams, M lbs.	Lard, M lbs.
From			
New York	35	293	833
Boston	18	18	361
Baltimore	112	112	112
Mobile	33	33	33
Montreal	914	2,528	2,528
Halifax	5	5	5
Total week	35	1,200	3,872
Previous week	45	906	5,266
2 weeks ago	25	1,019	3,642
Cor. week 1933	839	6,003	

SUMMARY OF EXPORTS FROM NOVEMBER 1, 1934, TO NOVEMBER 17, 1934.

	1934.	1933.	Increase.	Decrease.
Pork, M lbs.	82	36	46	4
Bacon and hams, M lbs.	3,380	4,290	909	
Lard, M lbs.	16,328	19,882	3,554	

CANNED MEAT EXPORTS.

Canned meat exports from the United States during September, 1934, are reported as follows:

	Total lbs.	Value.
Canned beef	212,371	\$ 73,928
Canned pork	948,992	340,295
Canned sausage	137,544	50,002
Other canned meats	80,010	12,003

Total	1,378,917	\$450,228
To insular possessions	2,467,945	

Of the quantity exported to insular possessions, Hawaii took 291,293 lbs. and Porto Rico, 2,176,652 lbs.

Week ending November 24, 1934

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES.

SATURDAY, NOVEMBER 17, 1934.

	Open.	High.	Low.	Close.
LARD				
Nov.	10.42½	10.42½	10.40	10.35n
Dec.	10.42½	10.42½	10.40	10.42½ax
Jan.	10.42½	10.52½	10.42½	10.52½ax
May	10.85	10.92½	10.82½	10.92½ax
CLEAR BELLIES				
Dec.	14.10	14.10	14.25b	14.10b
Jan.	14.10	14.10	14.10b	14.10b

MONDAY, NOVEMBER 19, 1934.

Nov.	10.42½	10.47½	10.42½	10.40n
Dec.	10.42½	10.47½	10.42½	10.47½b
Jan.	10.52½	10.60	10.52½	10.60ax
May	10.92½	10.97½	10.92½	10.97½ax
CLEAR BELLIES				
Dec.	14.50	14.55	14.50	14.55b
Jan.	14.50	14.55	14.50	14.55b

TUESDAY, NOVEMBER 20, 1934.

Nov.	10.40	10.40	10.25	10.22½n
Dec.	10.40	10.40	10.25	10.25
Jan.	10.50	10.50	10.35	10.35
May	10.90-87½	10.90	10.70	10.70b
July	11.05	11.05	10.90	10.90
CLEAR BELLIES				
Dec.	14.50	14.52½	14.50	14.12½ax
Jan.	14.50	14.52½	14.50	14.00b
May	14.50	14.52½	14.50	14.52½

WEDNESDAY, NOVEMBER 21, 1934.

Nov.	10.20	10.45	10.20	10.40n
Dec.	10.20	10.45	10.20	10.45
Jan.	10.35	10.50	10.32½	10.50b
May	10.75-70	10.92½	10.70	10.90
July	10.85	11.05	10.85	11.05b
CLEAR BELLIES				
Dec.	14.00	14.05	14.00	14.12½n
Jan.	14.00	14.05	14.00	14.05b
May	14.50	14.50	14.50	14.50b

THURSDAY, NOVEMBER 22, 1934.

Nov.	10.45	10.45	10.37½	10.35n
Dec.	10.45	10.45	10.37½	10.37½
Jan.	10.55	10.55	10.47½	10.47½
May	10.95-92½	10.95	10.85	10.85b
July	11.07½	11.10	11.05	11.05ax
CLEAR BELLIES				
Dec.	14.05	14.05	14.00	14.12½ax
Jan.	14.05	14.05	14.00	14.00
May	14.50	14.50	14.50	14.50

FRIDAY, NOVEMBER 23, 1934.

Nov.	10.27½	10.32½	10.27½	10.30n
Dec.	10.27½	10.32½	10.27½	10.32½ax
Jan.	10.40	10.45	10.37½	10.40b
May	10.82½	10.82½	10.75	10.77½b
July	11.00	11.00	10.95	10.95ax
CLEAR BELLIES				
Dec.	14.47½	14.47½	14.40	14.00ax
Jan.	14.47½	14.47½	14.40	13.95ax
May	14.47½	14.47½	14.40	14.40

Key: ax, asked; b, bid; n, nom.; —, split.

N. Z. EXPORTS MORE PORK.

Hog slaughter for export in New Zealand reached the unusually high figure of 465,000 head for the year ended September 30, 1934. This compares with 324,000 head in the previous year. Of the 1933-34 slaughter, 462,000 carcasses were exported, the bulk of which went to Great Britain. Carcasses suitable for bacon manufacture showed the greatest increase, although there was a substantially larger number of carcasses exported to be marketed as fresh pork.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, 1934, to Nov. 21, 1934, totaled 4,241,275 lbs.; tallow, none; greases, 176,000 lbs.; stearine, 89,200 lbs.

CASH PRICES.

Based on actual carlot trading Thursday, November 22, 1934.

REGULAR HAMS.

8-10	Green.	*S.P.
10-12	13½	13½
12-14	14	13½
14-16	14½	14
16-18	14½	14
18-20	14½	14

BOILING HAMS.

18-20	Green.	*S.P.
20-22	14½	15
22-24	15	15
24-26	15	15
26-28	15	15

SKINNED HAMS.

10-12	Green.	*S.P.
12-14	15	14½
14-16	15½	14½
16-18	15½	14½
18-20	15½	14½
20-22	15	13½
22-24	14½	12½
24-26	13½	12½
26-28	13	12½
28-30	12½	12

PICNICS.

4-6	Green.	*S.P.
6-8	8¼	8¼
8-10	8¼	8¼
10-12	8¼	8
12-14	8¼	8

Short shank ½c over.

BELLIES.

(Square cut seedless.)
S. P. ¼c under D. C.)

6-8	Green.	*D.C.
8-10	16½	16½
10-12	16½	16½
12-14	16½	16½
14-16	16½	16½
16-18	16½	16½
18-20	16½	16½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

14-16	Clear.	Rib.
16-18	14½	14½
18-20	14½	14½
20-22	14½	14½
22-24	14½	14
24-26	14½	14
26-28	14½	14
28-30	14	13½
30-32	14	13½
32-34	14	13½
34-36	13½	13½

D. S. FAT BACKS.

6-8	10½
8-10	11½
10-12	12½
12-14	13½
14-16	13½
16-18	13½
18-20	13½
20-22	13½

OTHER D. S. MEATS.

Extra Short Clears	35-45	14n
Extra Short Ribs	35-45	14n
Regular Plates	6-8	10½
Clear Plates	4-6	9½@ 9¼
Jowl Butts		9½
Green Square Jowls		11½
Green Rough Jowls		10½

LARD.

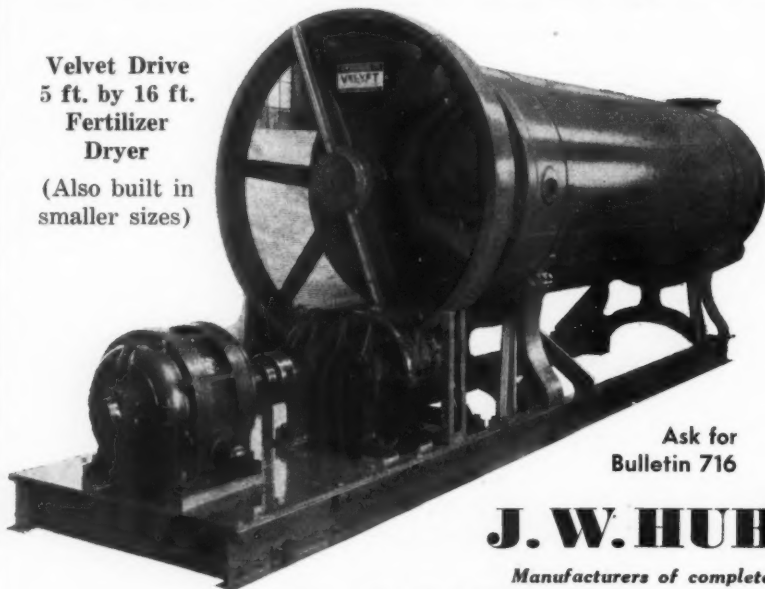
Prime Steam, cash	10.37½
Prime Steam, loose	10.25
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	12.00
Raw Leaf	10.25

BRITISH BACON TRADE.

Prices of bacon and hams in the United Kingdom declined during October, but were materially higher than in the corresponding month last year. As a result of the operation of the British import quota for cured pork, imports of such products into Great Britain have been reduced in 1934. According to present plans, a further reduction in the total volume of British imports of bacon, hams, and frozen pork

Another Outstanding Achievement!

Velvet Drive
5 ft. by 16 ft.
Fertilizer
Dryer
(Also built in
smaller sizes)



Ask for
Bulletin 716

Important Improvements:

- Reduced floor space
- Enclosed herringbone gear drive
- All roller bearings in drive
- Self-oiling bearings throughout
- Silent running
- All gears enclosed and running in oil
- Maintenance and power cost reduced to minimum

J. W. HUBBARD CO.

Manufacturers of complete equipment for packing plants

718-732 WEST 50th STREET

CHICAGO, U. S. A.

WHEN YOU THINK OF EQUIPMENT THINK OF HUBBARD

permitted from non-Empire countries is contemplated for 1935. Lard imports into the United Kingdom, most of which come from the United States, have been well maintained during the present year. The virtual closing of German markets to U. S. lard has been factor in maintaining imports into United Kingdom.

DEMAND FOR QUALITY WOOLS.

The bulk of a fairly active demand for wool was on the finer quality territory wools. Occasional lots of Ohio and similar fleeces moved at around 27@28c in the grease for finer Ohio delaine; at 28@29c for strictly combing 58's, 60's, 1/2 blood and at 29@30c

for 56's, 3/4 blood. For French combing, 58's, 70c scoured basis. Lower grades of territory wools sold occasionally in moderate quantities, but the sales of larger volume were the 64's and the finer territory wools selling at steady prices. The week's quotations follow:

Domestic Fleeces, grease basis—	
Ohio & Penn., fine clothing.....	22 @23
Ohio & Penn., fine delaine.....	27 @28
Ohio & Penn., 1/2-blood, combing.....	28 @29
Ohio & Penn., 1/2-blood clothing.....	23 @24
Ohio & Penn., 3/4 combing.....	29 @30
Ohio & Penn., 1/2 combing.....	27 @28
Ohio & Penn., 1/4 clothing.....	24 @26
Low, 1/4 combing.....	24 @26
Territory, clean basis—	
Fine staple.....	75 @77
Fine, fine French, combing.....	70 @73
Fine, fine medium, clothing.....	66 @68
1/2-blood, staple.....	72 @74
3/4-blood, staple.....	65 @67
1/4-blood, staple.....	60 @62
Low, 1/4-blood.....	55 @56

The New

FRENCH CURB PRESS

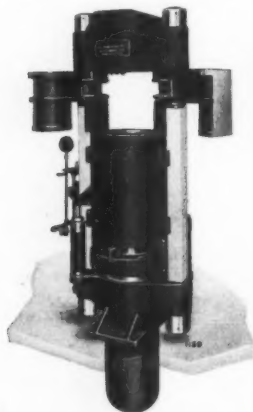
Will Give You
MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua

Ohio



ANIMAL GLUE CODE AUTHORITY.

Recognition has been given by the NRA to the code authority membership of the animal glue industry, which is announced as follows: Bone glue division, F. A. Robbins, Cudahy Packing Co., Chicago; J. T. Phillips, Pacific Bone Coal and Fertilizing Co., New York; E. H. Hoelscher, Joslin-Schmidt Corporation, Cincinnati. Hide glue division: C. D. Cummings, Peter Cooper Corporation, Gowanda, N. Y.; W. B. Strunk, Keystone Glue Co., Williamsport, Pa.; H. F. Adams, Armour Glue Co., Chicago. H. S. Delany, Delany & Co., Chicago, is a non-voting member.

Watch "Wanted Page" for bargains.

"HALLOWELL" PACKING PLANT EQUIPMENT



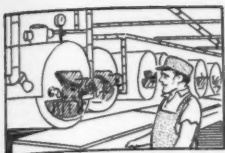
Pat. applied for

Fig. 1081 — "Hallowell"
Pork Loin Truck

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes. Furnished heavily galvanized or of Monel Metal, as preferred.

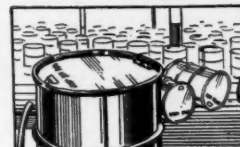
Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

STANDARD
PRESSED STEEL CO.
Jenkintown, Pa.
Box 550



Tallow and Greases

Weekly Market Review



TALLOW—Following additional business at 4½c f.o.b. for extra, estimated at 1,000,000 lbs., market at New York developed a quieter tone, but a steadier feeling, and took on a firmer attitude. Reports were current of business having passed at 5c f.o.b. or ½c better than previous sales.

It was difficult to learn quantity, but it was intimated that sufficient trade had passed to establish the market. There was more or less of a disposition to withhold news, which led to the impression that negotiations on fair sized quantities might have been under way. Offerings were moderate and more firmly held. Demand did not appear any too aggressive. Some felt round lots could have been worked at 5c figure.

At New York, special was quoted at 4¼@4½c; extra, 4½ to 5c; edible, 6½@6¾c nominal.

At Chicago, there was very little activity in tallow and little news, but market displayed a firm undertone. Offerings were light and demand fair but scattered. On the whole, market showed signs of betterment. At Chicago, edible was quoted at 6¼c; fancy 5½c; prime packer 5½@5¾c; special, 4¾c; No. 1, 4½@4¾c.

There was no London auction on tallow this week. At Liverpool, Australian and Argentine were unchanged, with Argentine beef, government shipment, quoted at 22s; Australian good mixed, November, 21s 9d.

Reports were current at the seaboard of further arrivals of foreign tallow, but it was apparent this was not coming on the present market.

STEARINE—Market was fairly active and about steady, with sales reported in fair volume at 8¼c New York. At Chicago, market was quiet. Oleo was quoted at 8½c.

OLEO OIL—Trade was routine the past week, and market was steady. Extra New York was quoted 10@10½c; prime, 9@10½c; lower grades, 9¼@9½c.

At Chicago, market was rather steady but quiet, with extra quoted at 10c.

(See page 28 for later markets.)

LARD OIL—Market was rather quiet, steady and unchanged the past week. No. 1 at New York was quoted at 7¼c; No. 2, 7½c; extra, 8½c; extra No. 1, 8¾c; prime, 13½c; winter strained, 8¾c.

NEATSFOOT OIL—Demand was fair and market steady and unchanged at New York. Extra was quoted at 8½c; No. 1, 8¼c; pure, 12c; cold pressed, 16½c.

GREASES—Feature the past week was evidence of broader trading and

indications of better undertone. No particular price changes occurred, but there was a firmer feeling in evidence. Offerings were smaller than of late, and less was heard of foreign importations of oils and fats, although imports were noted almost daily.

There was no pressure of foreign or domestic supplies and sentiment was more optimistic generally. Consumer attitude on greases was being watched closely. Soapers were moderate buyers during the week, but were not inclined to show their hand.

At New York, yellow and house were quoted at 4½@4¾c; A white, 4¼@4½c; B white, 4½@4¾c; choice white, 5¼c nominal.

At Chicago, activity in greases was limited, but there was a fair scattered demand. Offerings were light and market showed some signs of improvement. At Chicago, brown was quoted at 4c; yellow, 4½c; B white, 4¾c; A white, 5c; choice white, all hog, 5¼c.

By-Products Markets

Chicago, Nov. 22, 1934.

Blood.

Unground dried blood quoted at \$2.90 @3.00 nominal per unit of ammonia.

	Unit Ammonia.
Ground	\$3.00@3.10n
Unground	2.90@3.00n

Digester Feed Tankage Materials.

Offers being made at \$2.25 & 10c. Inquiries fair for good product.

	Unit Ammonia.
Unground 10 to 12% ammonia.....	\$2.00@2.25 & 10c
Unground, 8 to 10%	1.95@2.20 & 10c
Liquid stick	@1.50

Dry Rendered Tankage.

Buying demand steady; market firm.

Hard pressed and exp. unground per unit protein	\$.45 @ .50
Soft prod. pork, ac. grease & quality, ton	@40.00
Soft prod. beef, ac. grease & quality, ton	@35.00

Packhouse Feeds.

Situation unchanged; prices steady with last week.

	Carlots.
Digester tankage meat meal, 60%	\$ @40.00
Meat and bone scraps, 50%	35.00@40.00
Steam bone meal, 65%, special feeding, per ton	@ 25.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Producers asking \$2.00@2.25 & 10c Chicago.

High grd. tankage, ground, 10@12% am.	\$2.00@2.25 & 10c
Bone tankage, ungrd., low gd., per ton	@13.00
Hoof meal	2.40@ 2.50

Bone Meals (Fertilizer Grades.)

Prices about steady with last week.

Steam, ground, 3 & 50	@\$17.00
Steam, unground, 3 & 50	@ 15.00

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade.....	\$55.00@85.00
Mfg. shin bones	55.00@85.00
Cattle hoofs	@20.00
Junk bones	12.00@14.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Gelatin and Glue Stocks.

Jaws, skulls and knuckles are nominally \$16.00@16.50.

	Per ton.
Kip stock	@ 9.00
Calf stock	@18.00
Sinews, pizzles	@10.00
Horn piths	@16.00
Cattle jaws, skulls and knuckles	18.00@16.50
Hide trimmings (new style)	@ 8.00
Hide trimmings (old style)	@10.00
Pig skin scraps and trim, per lb.	5@ 5¼c

Animal Hair.

Market continues dull; little trading.

Summer coil and field dried	% @ ½c
Winter coil dried	1 @ 1½c
Processed, black, winter, per lb.	6 @ 6½c
Processed, grey, winter, per lb.	5 @ 5½c
Cattle switches, each*	1½ @ 2c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 21, 1934.

There has been practically no trading during the past week in tankage, either ground or unground, or dried blood due to lack of interest shown by buyers. Stocks on hand are ample.

Dry rendered tankage, both ground and unground, has been moving in fair volume and at higher prices.

Foreign raw bone meal is lower in price with a limited demand.

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

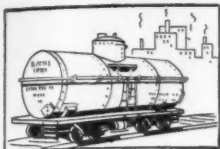
	Ammoniates.
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports:	
November, 1934, to June, 1935, inclusive	@24.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@nom.
Blood, dried, 16% per unit	@ 2.00
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory ..	2.80 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f.	@33.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.00 & 50c
Soda nitrate, per net ton; bulk, Nov. to June, 1935, inclusive ..	@23.50
in 200-lb. bags	@24.80
in 100-lb. bags	@25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.40 & 10c
Tankage, unground, 9@10% ammonia, 15% B. P. L. bulk	2.10 & 10c

	Phosphates.
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@23.50
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.50

	Potash Salt.
Manure salt, 30% bulk, per ton ..	@12.90
Kainit, 14% bulk, per ton	@ 8.50
Muriate, in bulk, per ton, 40c unit K ₂ O	@35.00
Sulphate in bags, per ton	@35.00
Shipment Nov., '34, to April, '35.	

	Dry Rendered Tankage.
50% unground	@42½c
60% ground	@52½c

Watch "Wanted Page" for bargains.



Vegetable Oils

Weekly Market Review



**Activity Continues—Market Strong—
New Highs Attained—Cash Trade
Fair—Crude Oil Firm—Sentiment
Continued Bullish.**

A very strong and active market ruled in cottonseed oil futures the past week. Daily turnover was on a large scale, and market again went into new high ground for season. The persistent advance, it was apparent, continued to attract more speculative interest into the ring, and to make for a situation where few were inclined to give the market opposition.

Hedge selling was light, and it appeared as though larger trade factors were still inclined to look for higher prices and were hedging as little as possible. Under these conditions market paid very little attention to outside developments. Reports from cash circles continued to indicate a fairly good cash trade. Crude markets were strong at best levels on crop.

Strength in market was more or less remarkable. On Monday new highs were established, following which a setback of nearly 1c lb. occurred under liquidation and ring selling, inspired by reactionary markets in West and a barely steady tone in cotton. On Wednesday, market shot upwards rapidly to new highs under renewed commission house buying and covering by those who had played for a natural setback. Market gave indications at times of a slightly weaker technical position, but the overbought situation appeared to have been corrected on the setback. When advance was resumed, recovery was brought about rather easily.

Crude at New Season's Highs.

Lard market had been under pressure for a time, owing to lower hogs and grains and warmer weather, but firmed during middle of week under the influence of a promised cold wave and decided strength in corn. This grain

was around season's best levels. Cash corn was tight.

Disparity between corn and hogs continues great. This is interpreted bullishly by some close followers of edible fats, creating the impression that hogs will be marketed light rather than fed freely. As a result, some see the promise of a continued light make of lard. It is common knowledge that the oil situation strengthens each day and promises to become much tighter during the inbetween seasons of 1935-36.

Reports were that crude oil sold in the southeast at 8½c, a new season's high. Generally market was quoted at 8½@8¾c across the Belt. There was no pressure of offerings. Seed market was quiet but rather firm.

Cotton ginnings to November 14 were placed officially at about 8,633,000 bales, against 11,248,000 bales last year, and

10,534,000 bales the same time two years ago. Ginnings undoubtedly reflect the smaller crop, and were accepted as confirmation that final outturn would not be much, if any, larger than last government estimate.

COCOANUT OIL—Market appeared somewhat firmer, with bids of 3c New York reported turned down. Market was quoted at 3½c. There was more or less uncertainty as to typhoon damage in Philippines, and with copra offerings lacking, there was a tendency towards firmness on prices.

CORN OIL—Continued strength was apparent in this quarter, with sales reported at 8½c, an advance of ¼c from previous levels, with sellers lifting ideas to 9c Chicago. Imported corn oil was quoted about 8½c, ex-dock, duty paid, New York, with fair arrivals reported coming in. Strength in cotton oil, however, furnished market some support.

SOYA BEAN OIL—A very steady tone and moderate offerings featured market, with prices quotably unchanged at 6½c f.o.b. the West, equivalent to 7.6c delivered New York tanks.

PALM OIL—A slightly firmer tone was noted. Sumatra was quoted at 3½c; African oil, 3½c nominal. Some reported interest improved.

PALM KERNEL OIL—A firmer trend featured this market, with both Dutch and English oil quoted at 3c bulk in bond New York, or ½@¾c better than recently.

OLIVE OIL—Trade continued routine, and market was without particular change. Prices were quoted at 7@7½c nominal New York.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—With offerings light the market was firm, influenced somewhat by cotton oil. Demand was moderate. Prices were quoted at 8½c mills.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 22, 1934.—Cotton oil futures continue active and higher but are still too low for liberal hedging operations. Crude is strong at 8¼@8½c lb. f.o.b. mills with offerings light. Bleachable firm at 9¼@9½c lb. loose New Orleans. In most states it is estimated fully 85 per cent of the season's seed has been marketed with holders of balance waiting for \$50 per ton or more before selling. If acreage of the next cotton crop is reduced 25 per cent as expected, prices for products are likely to go much higher and remain up for an extended period.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 22, 1934.—Prime cottonseed oil, 8½c lb.; forty-three per cent meal, \$41.50; hulls, \$15.00.



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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions.

Hog products backed and filled latter part week with undertone steady. No feature to trade. Washington again emphasizing prospective comparative small marketings later on. Hogs irregular over narrow range with top, \$6.10. Cash trade fair.

Cotton Oil.

Cotton oil active and steady. Commission house trade more mixed with professionals on both sides on account of irregular outside markets. No change in cotton oil crude 8½c bid.

Quotations on bleachable cottonseed oil at New York Friday noon were: Dec., \$9.40@9.50; Jan., \$9.40@9.42; Mar., \$9.47@9.50; May, \$9.60@9.64.

Tallow.

Tallow, extra, 4½c, f.o.b.

Stearine.

Stearine, 8½c sales.

Friday's Lard Markets.

New York, Nov. 23, 1934. — Lard, prime western, \$8.90@9.00; middle western, \$8.90@9.00; city, 8½@8½c nom.; refined Continent, 9½c; South American, 9½@9½c; Brazil kegs, 9½@9½c. Compound, 11½c in carlots.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Nov. 23, 1934.

General provision market steady but dull, with a very poor demand for hams and lard.

Friday's prices were as follows: Hams, American cut, 83s; hams, long cut, 90s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, exhausted; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 81s; Canadian Cumberlands, 71s; spot lard, 46s 6d.

LESS PRODUCE IMPORTED.

Imports of both butter and cheese continued to decline in the fiscal year 1933-34. Cheese imports at 46,904,000 lbs. were the smallest since 1921-22. Imports of eggs and egg products also declined.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Nov. 17, 1934:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.....	143,976 lbs.	
Canada—Sausage.....	640 lbs.	
Canada—Bacon.....	2,265 lbs.	
Canada—Pork cuts.....	2,344 lbs.	
Denmark—Liverpaste.....	604 lbs.	
England—Beef extract.....	364 lbs.	
England—Meat paste.....	227 lbs.	
France—Liverpaste.....	413 lbs.	
Germany—Sausage.....	2,740 lbs.	
Germany—Smoked ham.....	4,286 lbs.	
Holland—Smoked ham.....	3,191 lbs.	
Italy—Sausage.....	4,730 lbs.	
Uruguay—Jerked beef.....	4,591 lbs.	

BEEF AND LAMB POPULAR.

Per capita consumption of both beef and lamb in California is considerably above that for the country as a whole, according to J. A. McNaughton of the Los Angeles Stock Yards. Per capita lamb and mutton consumption in the state is estimated at 16.8 lbs. and that of beef at 70 lbs. for 1933. The lamb and mutton consumption is double that for the country as a whole while the beef consumption compares with 53.4 pounds for the entire country.

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

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HIDE AND LEATHER MEETING.

The annual meeting and election of officers at the Hide and Leather Association of Chicago is scheduled for Dec. 3, at the Medinah Club. A feature on the program will be moving pictures taken at the golf outing last summer.

Charles Zetnik, chairman of the nominating committee, will present a ticket headed by Thomas P. Gibbons for president; C. S. Howell, William E. Bormann and G. D. Fitch for vice presidents. Six new directors also will be chosen.

EDIBLE OIL IMPORTS.

Cocoonut oil imports into the United States during 1933-34 totaled 353,105,000 lbs., which was a decided gain over the three preceding years and an increase of 15 per cent over the five-year period 1925-26 to 1929-30 when the average was 301,770,000 lbs. Palm oil imports during the last fiscal year totaled 248,456,000 lbs. compared with an average of 182,501,000 lbs. in the 1925-26 to 1929-30 period, an advance of 36 per cent. Imports of cocoonut oil cake and oil cake meal which amounted to 40,548,000 lbs., were the highest since 1925-26 but imports of all other oil cake and oil cake meal fell off.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 23, 1934, show exports from that country were as follows: To the United Kingdom, 137,989 quarters; to the Continent, 11,203. Exports the previous week were: To England, 20,189 quarters; to Continent, 10,103 quarters.

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday Nov. 16, 1934:

	Week ended Nov. 16.	Prev. week.	Cor. week.
Chicago.....	166,078	142,798	173,120
Kansas City, Kans.....	55,721	46,031	64,487
Omaha.....	49,429	38,919	43,909
St. Louis & East St. Louis.....	60,537	52,971	73,899
Sioux City.....	26,750	22,345	36,878
St. Joseph.....	35,210	24,042	35,878
St. Paul.....	59,671	49,147	72,738
N. Y., Newark & J. C.....	51,743	51,547	64,665
Total.....	508,739	428,200	558,308

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., November 21, 1934.

Cottonseed meal was active. Opening at unchanged prices, the market broke sharply on liquidation of a line of March which sold from \$37.30 down to \$36.90, at which level there was good support resulting in the market advancing to a high of \$37.40 in heavy trading. May sold early at \$37.55 and \$37.50, from there down to \$37.40 with \$37.65 bid at the close. December showed gains of 25c on last sales as did January. The market closed steady at advances of 10c to 30c.

Cotton seed was quiet but showed some advance on the final call from the early bids. Final prices were 50c higher to 50c lower.



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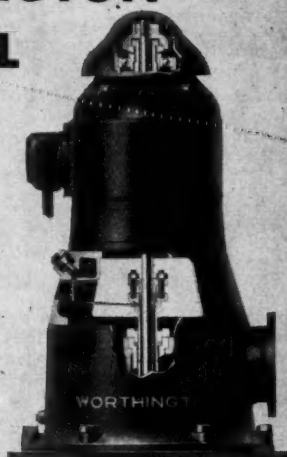
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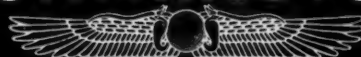
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WORTHINGTON





Live Stock Markets

Weekly Review



CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, Nov. 22, 1934.

CATTLE—Compared with last Friday: Good and choice yearlings and light steers, 25c higher, instances more; common and medium grades, steady to strong; better grade medium weight and weighty steers, scarce and fully steady but slow; lower grade heavies, unevenly weak to 25c lower, with demand narrow. Week's extreme top weighty steers, \$9.90; light steers, \$9.40; long yearlings, \$9.10; heifer yearlings, up to \$8.25, very few above \$8.00. Strictly grainfed heifers, strong; all other heifers, 25c or more lower; cows, steady to strong, but 25c over week's low time; common and medium heifers, also considerably higher than early in week. Liberal run of warmed-up and shortfed steers sold at \$6.00 down to \$3.50.

HOGS—Compared with last Friday: Weights above 180 lbs., strong; others and pigs, weak to 25c lower; packing sows, 5@10c higher. Receipts were smaller; week's top, \$6.15, paid at close; late bulk better grade weights above 250 lbs., \$6.10 and \$6.15; 200 to 250 lbs., \$5.85@6.10; 170 to 200 lbs., \$5.25@5.85; light lights, \$4.25@5.00; slaughter pigs, \$3.00@4.00; good packing sows, \$5.75@6.00.

SHEEP—Compared with last Friday: Slaughter lambs, strong to 25c higher; sheep, steady; starvation runs offset sluggish dressed trade and approaching poultry season. Week's top lambs, \$6.50; late bulk, \$6.25@6.50; earlier bulks, \$6.25 down; Tuesday's top, \$6.35; 93-lb. fed clipped lambs, \$5.85; few plain range yearlings, \$4.75; medium to choice slaughter ewes, \$1.75@2.50.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., Nov. 22, 1934.

CATTLE—Good to choice fed steers

and yearlings, strong to 25c higher; short fed, 15@25c lower early in the week; choice 1,025-lb. yearlings, \$8.35 top; several loads well finished steers and yearlings, \$7@8.25; bulk short feds, \$5.00@6.75. Fed heifers and mixed yearlings were scarce and prices advanced 25@50c; other she stock, strong to 25c higher; bulls, 25@40c under week ago; vealers, \$6.00.

HOGS—Underweights closed 10@25c lower; 200 lbs. and up, steady to 5c higher; choice 230 lbs. up, \$5.95; a few, \$6.00; bulk more desirable 200- to 300-lb. weights, \$5.80@5.95. Better grades of 170- to 200-lb. averages went at \$5.25@5.80; 140- to 160-lb. descriptions, \$4.50@5.00; packing sows, \$5.40@5.75.

SHEEP—Fat lambs closed 10@25c lower. Choice fed woolled lambs, \$6.15; best natives, \$6.00 at close; fed clip-pers, \$5.65@5.85; heavy lambs, 95 lbs. up, \$5.00. Mature sheep were scarce and steady; fat ewes, \$2.75 and down.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

East St. Louis, Ill., Nov. 22, 1934.

CATTLE—Compared with last Friday: Steers, steady; mixed yearlings, heifers and cowstuff, 25c higher; sausage bulls, 15c lower; vealers, 25c lower. Bulk steers brought \$5.00@6.75; top yearlings, \$7.90; best matured steers, heavies, \$7.25; majority mixed yearlings and heifers, \$4.00@5.50; top heifers, \$6.35; best mixed yearlings, \$6.75. Most beef cows earned \$2.25@3.00; cutters and low cutters, \$1.25@2.00; top sausage bulls, \$2.75; top vealers, \$6.00.

HOGS—Choice hogs closed period 10@15c higher; light weights and pigs, 10@25c lower; sows, steady. Top for week stopped at \$6.15; final sales of 200 lb. and up, largely \$6.00@6.10; 170 to 195 lbs., \$5.25@5.90; 140 to 160 lbs.,

\$4.25@4.85; 100 to 130 lbs., \$2.75@4.00; sows, \$5.25@5.50.

SHEEP—Packers granted a top of \$6.50 late; bulk good and choice lambs, \$6.25@6.50; heavy lambs, \$5.50 down; throwouts, \$3.50@4.50; clipped yearlings, \$5.10@5.50; fat ewes, largely \$1.75@2.25.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., Nov. 22, 1934.

CATTLE—Short feds, weak to 25c lower; strictly good to choice long feds, steady; heifers, steady; cows, 25c up. Bulls, steady; vealers, 50c lower. Choice 1,199-lb. steers topped for week at \$9.10; other choice medium weights, \$8.80; long yearlings, \$8.75.

HOGS—Butchers over 220 lbs., steady; lighter weights, 25@50c lower; sows, 10@15c lower. Thursday top, \$5.80, with following bulks: Good to choice 220 lbs. up, \$5.60@5.80; 190 to 220 lbs., \$5.00@5.60; 170 to 190 lbs., \$4.50@5.00; 140 to 170 lbs., \$3.50@4.50; slaughter pigs, \$2.00@3.25; packing sows, \$5.25@5.50.

SHEEP—Killing classes, steady to strong; Thursday's bulk sorted native and fed woolled lambs, \$6.25; extreme weight natives downward to \$5.25; fed clipped lambs quoted \$5.50@6.00; fed yearlings, \$4.50@5.25; good and choice ewes, \$1.75@2.25.

ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., Nov. 21, 1934.

CATTLE—Vealers have shown substantial price losses this week, good grades now selling mostly at \$4.00 and down, common and medium grades \$2.00@3.00. Slaughter steers and yearlings sold steady to weak. Grain-feds were very scarce, one load selling Tuesday

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at \$9.00; several sales today at \$5.00@7.35; plainer kinds down to \$3.00 and under. Butcher heifers were found mostly at \$2.50@4.50; beef cows, \$2.00@3.25; low cutters and cutters, \$1.00@1.75; bulls mostly \$2.50 down.

HOGS—Hogs weighing 180 lbs. and up sold strong to 10c higher today, others largely steady. Bulk good to choice 210- to 350-lb. hogs cashed at \$5.35@5.50; a few loads choice 250 to 270 lbs. late at \$5.60; most 170 to 200 lbs., \$4.75@5.35; 140 to 160 lbs., \$3.50@4.50; slaughter pigs, \$2.25@3.00; good sows mostly \$5.25.

SHEEP—Sluggishness in the dressed lamb trade enabled buyers to purchase lambs at steady prices in spite of sharp curtailment in receipts. Bulk good to choice lambs sold at \$6.00, one load to shippers, \$6.25. Lambs weighing 100 lbs. or better sold mostly at \$5.00; plain and inbetween grades, \$3.50@4.50; slaughter ewes, \$1.25@2.00.

SIoux CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., Nov. 22, 1934.

CATTLE—Most steers, yearlings and she stock, 15@25c lower; a few fed steers and yearlings, \$8.00@8.25; several cars, \$7.25@7.85; bulk, \$5.25@7.00. A few choice kosher heifers cleared around \$7.00@7.25; carlots of short feds, \$5.75 down. Beef cows bulked at \$2.10@2.75; low cutters and cutters, \$1.40@2.00; bulls, about steady, a few medium grades, \$2.65; vealers and heavy calves, mostly 25@50c lower; choice light vealers, \$5.00. Few heavy calves sold above \$3.75.

HOGS—A liberal contingent of light weight butchers reflect 25@35c losses, while slaughter pigs showed 25@50c declines. Packing sows, steady; closing top, \$5.80; better 200- to 300-lb. butchers, \$5.50@5.80; most 180- to 200-lb. lights, \$5.00@5.50; 160- to 180-lb. averages, \$4.25@5.00; good 140- to 160-lb. light lights, \$3.25@4.25; slaughter pigs, \$2.00@2.75; packing sows, \$5.40@5.60.

SHEEP—Fat lambs, steady to 10c higher. Late top, \$6.35 for sorted native lambs; bulk native and fed westerns, \$6.10@6.35; yearlings, about steady; a few good to choice lots, \$5.00; slaughter ewes, \$2.25 down.

MILLIONS IN HOG TAXES.

Packers paid \$17,163,855.26 in processing taxes on hogs during October and for the fiscal year, from July 1, 1934 to date they paid a total of \$67,956,257.18 in processing taxes. Import compensating taxes and floor taxes brought the October total on hogs and hog products up to \$17,178,952.37 and the total for the fiscal year to date to \$68,000,075.69.

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CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., Nov. 22, 1934.

Current quotations at 22 concentration points and 7 packing plants in Iowa and Minnesota on hogs above 220 lbs. are fully steady with last week's close, while spots are higher; lighter weights, weak to 25c or more lower; good to choice 200 to 350 lbs., \$5.30@5.80; most 220 to 350 lbs., \$5.45@5.70; long hauled carloads, occasionally to \$5.85; 170 to 200 lbs., \$4.55@5.25; 140 to 170 lbs., \$3.50@4.80; most packing sows, \$5.00@5.45, few to \$5.50 or above.

Receipts unloaded daily for the week ended Nov. 22, 1934, were as follows:

	This week.	Last week.
Fri., Nov. 16.....	31,800	28,100
Sat., Nov. 17.....	27,700	28,800
Sun., Nov. 18.....	69,500	53,400
Tues., Nov. 19.....	29,700	18,700
Wed., Nov. 20.....	20,700	29,800
Thurs., Nov. 21.....	22,200	31,700

OCT. FEDERAL SLAUGHTERS.

Federal inspected slaughter of all classes of livestock during October:

	Cattle Number.	Calves Number.	Hogs Number.	Sheep and Lamb Number.
Baltimore	21,714	(3)	67,009	(3)
Buffalo	30,029	2,486	54,528	5,752
Chicago	193,882	61,200	544,423	377,403
Cincinnati	23,722	6,826	60,181	10,047
Cleveland	12,463	(3)	39,121	(3)
Denver	20,458	12,465	28,836	(3)
Pittsburgh	7,188	4,894	59,138	21,371
Fort Worth	39,770	36,658	27,853	66,502
Kansas City	119,090	70,478	233,685	301,529
Milwaukee	26,288	47,258	114,155	(3)
Nat'l Stk. Yards	63,967	35,637	245,078	66,324
New York	37,104	55,494	(3)	256,147
Omaha	109,795	31,587	139,777	237,560
Philadelphia	11,605	8,960	79,703	21,249
Sioux City	52,082	18,880	83,513	126,965
So. St. Paul	78,745	76,688	204,944	273,532
All other stations	560,170	188,573	1,564,153	841,401

Total, Oct., 1934	1,408,062	658,144	3,546,155	2,608,782
Total, Sept., 1934	1,786,025	830,728	2,600,923	1,733,951
Total, Oct., 1933	861,349	455,135	3,057,934	1,668,445
5-yr. Oct. avg.	802,435	417,369	3,556,668	1,633,219
Jan.-Oct., 1934	10,842,735	6,398,692	35,367,560	14,635,104
Jan.-Oct., 1933	7,157,501	4,080,812	28,194,807	14,607,505
5-yr. avg. 1933-34	3,900,000	3,940,816	14,115,313	
New York Area	51,541	71,229	215,415	308,190

Horses slaughtered under federal inspection during October totaled 3,042 compared with 5,692 in October, 1933. For the nine months, January-October, 1934, slaughter totaled 16,507 head against 35,109 head in the 1933 period.

Basic data furnished by Bureau of Animal Industry.

*Includes cattle, calves and sheep purchased and slaughtered for F. S. R. C.

**Corresponding periods of 1933, 5-year average and Sept., 1934, equal 100.

†Included in "all other stations."

SHIFTS IN HOG PRODUCTION.

Hog numbers in most of the important hog surplus countries have decreased during 1934 and some further decrease in some of these countries is probable in the next six months. Slaughter of hogs in the present year has been reduced considerably in the surplus hog countries, but has increased in deficit countries. World trade in hog products in 1934 also has been reduced. The shifts in hog production and the decline in world trade have been facilitated by import restrictions in most deficit countries and production control programs in most surplus countries.

An increase in the number of brood sows in the United Kingdom has recently been reported, and hog numbers in Germany in September were estimated to be slightly larger than a year earlier. Hog numbers in Denmark in early fall, according to the recent estimates, were smaller than at that time in 1933. A slight decrease in hog numbers in most provinces of Canada also was reported in mid-summer 1934. In the United States it is expected that the number of hogs at the beginning of 1935 will be much smaller than a year earlier.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 17, 1934:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 17.....	303,000	609,000	290,000
Previous week.....	297,000	501,000	288,000
1933.....	268,000	717,000	281,000
1932.....	218,000	672,000	352,000
1931.....	222,000	745,000	420,000
1930.....	254,000	665,000	428,000

Hogs at 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 17.....	223,000	475,000	205,000
Previous week.....	215,000	379,000	211,000
1933.....	199,000	524,000	185,000
1932.....	159,000	402,000	225,000
1931.....	154,000	580,000	264,000
1930.....	181,000	504,000	294,000
1929.....	211,000	519,000	220,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 17.....	223,000	475,000	205,000
Previous week.....	215,000	379,000	211,000
1933.....	199,000	524,000	185,000
1932.....	159,000	402,000	225,000
1931.....	154,000	580,000	264,000
1930.....	181,000	504,000	294,000
1929.....	211,000	519,000	220,000

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Nov. 17, 1934:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,617	9,195	5,359	40,163
Central Union.....	2,034	1,628	13,641
New York.....	816	3,399	14,228	13,571
Total.....	7,467	14,222	19,587	67,375
Previous week.....	8,389	13,479	20,412	62,266
Two weeks ago.....	8,046	13,039	21,518	60,214

KENNETT-MURRAY

LIVESTOCK BUYING ORGANIZATION

Cincinnati, Ohio

Detroit, Mich. Dayton, Ohio

Louisville, Ky. LaFayette, Ind.



Indianapolis, Ind.

Nashville, Tenn. Omaha, Neb.

Montgomery, Ala. Sioux City, Ia.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 17, 1934, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,336	7,056	10,302
Swift & Co.	4,023	4,579	10,772
Morris & Co.	2,792	3,088	4,426
Wilson & Co.	5,066	9,038	7,044
Anglo-Amer. Prov. Co.	1,341
G. H. Hammond Co.	2,811	1,953
Shippers	13,363	7,585	6,933
Others	14,909	38,584	367

Brennan Packing Co., 4,313 hogs; Hygrade Food Products Corp., 1,479 hogs; Agar Packing Co., 7,065 hogs.

Total: 51,241 cattle; 11,258 calves; 85,482 hogs; 39,854 sheep.

Not including 4,386 cattle, 2,135 calves, 83,486 hogs and 19,043 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	11,745	4,190	6,583	6,791
Cudahy Pkg. Co.	5,320	1,594	6,269
Morris & Co.	2,360	1,628	2,218
Swift & Co.	3,675	1,517	7,638	2,837
Wilson & Co.	2,907	1,602	3,745	2,231
Independent Pkg. Co.	356
Shippers	1,810	57	707	136
Others	7,236	469	3,962	685

Total: 35,062 11,037 26,001 21,177

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	6,482	18,373	2,926
Cudahy Pkg. Co.	7,644	12,254	4,715
Dold Pkg. Co.	1,001	7,484
Morris & Co.	3,137	617	1,766
Swift & Co.	6,610	8,701	3,793
Others	28,823

Eagle Pkg. Co., 20 cattle; Geo. Hoffman Pkg. Co., 32 cattle; Gt. Omaha Pkg. Co., 26 cattle; Omaha Pkg. Co., 97 cattle; J. Roth & Sons, 21 cattle; So. Omaha Pkg. Co., 51 cattle; Lincoln Pkg. Co., 353 cattle; Sinclair Pkg. Co., 63 cattle; Wilson & Co., 313 cattle.

Total: 25,870 cattle and calves; 73,252 hogs; 13,200 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,574	2,588	5,931	5,825
Swift & Co.	3,853	2,067	5,912	5,288
Morris & Co.	1,294	1,353	742
Hunter Pkg. Co.	1,385	5,198	272
Hell Pkg. Co.	2,616
Krey Pkg. Co.	5,143
Laclede Pkg. Co.	293	1,179
Shippers	8,017	3,634	25,919	1,268
Others	2,746	589	25,905	542

Total: 20,172 10,781 76,245 13,195

Not including 2,406 cattle, 3,004 calves, 47,403 hogs and 3,913 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,135	1,381	20,283	7,464
Armour and Co.	1,284	1,204	17,882	3,825
Others	2,567	107	1,607	396

Total: 11,066 2,782 39,752 11,685

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,852	865	11,698	5,471
Armour and Co.	3,795	876	12,219	4,432
Swift & Co.	2,803	820	6,837	3,323
Shippers	2,197	41	12,796	1,537
Others	773	8	2

Total: 13,420 2,810 43,552 14,763

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,712	706	1,590	821
Wilson & Co.	5,917	949	1,603	562
Others	277	15	437

Total: 10,906 1,655 3,630 1,383

Includes 6,717 cattle, 44 calves, and 378 sheep for government relief; not including 69 cattle and 1,768 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,190	758	2,672	1,259
Dold Pkg. Co.	483	34	1,949	16
Wichita D. B. Co.	21
Dunn-Ostertag	82
Fred W. Dold	138	321	4
Sunflower Pkg. Co.	86	141

Total: 2,000 792 5,083 1,279

Not including 75 cattle and 2,187 hogs bought direct; not including 280 cattle and 3 hogs bought for state relief.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,890	982	2,112	3,312
Swift & Co.	1,068	246	3,126	5,540
Others	1,675	275	3,183	2,785

Total: 4,542 1,503 8,421 11,637

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	5,139	4,634	19,774	9,232
Cudahy Pkg. Co.	1,019	1,350
Swift & Co.	7,801	7,471	28,254	13,851
United Pkg. Co.	2,178	227
Others	2,363	18	7,957	5,873

Total: 18,500 13,700 55,985 28,936

Not including 44 cattle, 22 calves and 13,338 sheep bought for government relief.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	3,569	6,511	19,158	2,938
U. D. B. Co., N. Y.	17
Omaha Pkg. Co., Chi.	1,457	480
The Laiton Co.	632
R. Gunz & Co.	71	30	22
Armour and Co., Ill.	1,542	3,292
Armour and Co., Chi.	590
N.Y.B.D.M.Co., N.Y.	20
Shippers	472	18	88	205
Others	714	360	50	186

Total: 8,452 10,141 19,958 3,831

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,089	690	26,880	2,321
Armour and Co.	1,240	169	2,017
Hilgemeyer Bros.	10	918
Brown Bros.	165	10	150	10
Stumpf Bros.	81
Meier Pkg. Co.	72	5	208
Indiana Prov. Co.	1	6	169
Schussler Pkg. Co.	24	231
Mass-Hartman Co.	35	4
Art Wabnitz	9	35	33
Shippers	1,979	2,430	25,922	6,490
Others	610	132	272	254

Total: 6,187 3,510 56,848 9,278

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	448
Ideal Pkg. Co.	16	437
E. Kahn's Sons Co.	1,655	328	7,284	1,406
Kroger G. & B. Co.
J. Lohrey Pkg. Co.	3	20	266
H. H. Meyer Pkg. Co.	83	5,157
A. Sander Pkg. Co.	5	635
J. Schlachter & Sons.	339	175	90
J. & F. Schroth Pkg.	12	3,664
John F. Stegner & Co.	502	269	70
Shippers	358	522	21,989	1,479
Others	1,917	572	266	278

Total: 4,834 1,886 17,659 3,719

Not including 636 cattle, 58 calves, 156 hogs and 81 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Nov. 17, 1934, with comparisons:

	Week ended Nov. 17, 1934.	Prev. week, 1933.
Chicago	51,241	46,433
Kansas City	35,062	20,869
Omaha	25,870	18,004
East St. Louis	20,172	12,866
St. Joseph	11,066	9,405
Sioux City	13,420	11,860
Oklahoma City	10,906	3,804
Wichita	2,000	1,985
Denver	4,542	2,226
St. Paul	18,500	14,004
Milwaukee	8,452	7,734
Indianapolis	6,187	6,102
Cincinnati	4,834	5,218

Total: 212,242 205,459 156,166

Total government purchases of cattle and calves in drought area up to Nov. 17, inclusive, as reported by F. S. R. C., 7,133,019 head. Total shipments, 4,317,624 head.

HOGS.

	Week ended Nov. 17, 1934.	Prev. week, 1933.
Chicago	85,462	73,247
Kansas City	26,001	19,704
Omaha	23,252	54,058
East St. Louis	76,245	54,159
St. Louis	7,759
St. Joseph	30,762	28,138
Sioux City	43,552	32,435
Oklahoma City	3,630	6,860
Wichita	3,083	3,140
Denver	4,421
St. Paul	35,985	47,117
Milwaukee	19,958	15,180
Indianapolis	56,848	36,276
Cincinnati	21,999	18,101

Total: 516,208 385,294 548,057

SHEEP.

	Week ended Nov. 17, 1934.	Prev. week, 1933.
Chicago	39,854	39,139
Kansas City	21,177	17,474
Omaha	13,200	10,621
East St. Louis	13,195	12,600
St. Louis	729
St. Joseph	11,685	10,059
Sioux City	14,763	14,215
Oklahoma City	1,383	854
Wichita	1,279	885
Denver	11,637
St. Paul	28,936	39,489

Total: 39,854 39,139 38,178

Milwaukee	3,831	3,960	4,061
Indianapolis	9,278	7,897	9,004
Cincinnati	3,719	2,768	3,556

Total: 173,937 180,782 151,829

Total government purchases of sheep up to Nov. 17, inclusive, as reported by F. S. R. C., 3,430,500 head. Shipments, 1,092,747 head.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 12	22,515	3,557	30,796	12,700
Tues., Nov. 13	9,146	2,790	35,923	10,676
Wed., Nov. 14	11,615	2,337	32,716	12,963
Thurs., Nov. 15	7,856	2,118	30,684	11,688
Fri., Nov. 16	3,136	1,294	28,445	6,063
Sat., Nov. 17	1,000	500	15,000	4,000

Total this week: 55,268 12,566 173,514 59,018

Previous week: 56,146 11,811 141,257 56,163

Year ago: 53,590 10,193 187,451 52,121

Two years ago: 48,314 9,524 147,019 60,956

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 12	4,025	396	1,856	1,116
Tues., Nov. 13	2,449	180	1,062	2,340
Wed., Nov. 14	3,723	278	702	477
Thurs., Nov. 15	1,734	594	843	1,235
Fri., Nov. 16	1,143	28	2,590	958
Sat., Nov. 17	100	100	100

Total this week: 13,174 1,386 7,153 6,634

Previous week: 11,712 1,205 8,112 7,999

Year ago: 16,031 570 19,180 1,235

Two years ago: 15,053 964 19,504 11,482

Total receipts for month and year to Nov. 17, with comparisons:

November—1934. 1933. 1934. 1933.

Cattle: 128,466 117,452 2,436,938 1,840,788

Calves: 28,877 21,791 675,610 392,580

Hogs: 366,263 375,102 5,551,492 6,813,785

Sheep: 142,120 150,347 2,053,775 3,132,967

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Nov. 17	\$ 7.40	\$ 5.80	\$ 1.85	\$ 6.10
Previous week	7.55	5.60	1.85	6.00
1933	4.90	4.35	2.35	6.40
1932	6.15	3.40	1.75	5.40
1931	8.50	4.55	1.90	6.55
1930	10.25	8.75	3.10	7.45
1929	12.60	9.15	4.85	12.20

Av. 1929-1933: \$ 8.55 \$ 6.05 \$ 2.80 \$ 7.40

SUPPLIES FOR CHICAGO PACKERS.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 17, 1934.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	15,000	4,000
Kansas City	400	800	700
Omaha	200	2,000	700
St. Louis	700	5,000	200
St. Joseph	200	1,500	600
Sioux City	500	1,400	800
St. Paul	700	1,700	1,200
Fort Worth	400	200	100
Denver	500	500	800
Louisville	200	500	100
Wichita	800	300	500
Indianapolis	100	4,000	100
Pittsburgh	100	600	300
Cincinnati	800	1,000	500
Buffalo	300	800	100
Nashville	300	600	400
Oklahoma City	200	400	400

MONDAY, NOVEMBER 19, 1934.

Chicago	18,200	29,000	10,000
Kansas City	16,500	5,500	4,000
Omaha	11,000	14,000	3,000
St. Louis	6,700	16,500	1,800
St. Joseph	1,800	5,000	1,600
Sioux City	6,000	9,000	4,500
St. Paul	7,700	9,000	15,000
Fort Worth	5,500	500	500
Milwaukee	1,500	4,300	400
Denver	8,900	2,500	9,200
Louisville	500	300	300
Wichita	800	400	400
Indianapolis	900	14,000	1,300
Pittsburgh	1,300	3,000	1,800
Cincinnati	1,600	4,300	500
Buffalo	2,000	8,300	6,000
Cleveland	1,200	1,100	2,500
Nashville	400	900	400
Oklahoma City	1,300	600	200

TUESDAY, NOVEMBER 20, 1934.

Chicago	8,000	38,000	6,000
Kansas City	6,500	4,000	2,000
Omaha	7,000	16,500	3,500
St. Louis	3,900	13,000	1,800
St. Joseph	1,700	4,500	800
Sioux City	3,500	11,500	2,000
St. Paul	3,400	10,500	3,900
Fort Worth	1,000	300	300
Milwaukee	1,900	7,000	700
Denver	1,400	1,500	3,000
Louisville	400	800	300
Wichita	800	400	400
Indianapolis	1,800	11,000	1,000
Pittsburgh	2,300	600	300
Cincinnati	600	4,300	500
Buffalo	200	900	200
Cleveland	300	600	1,500
Nashville	400	500	200
Oklahoma City	1,000	600	100

WEDNESDAY, NOVEMBER 21, 1934.

Chicago	9,000	27,000	4,000
Kansas City	4,500	4,500	3,400
Omaha	3,500	6,000	2,500
St. Louis	2,800	10,000	1,200
St. Joseph	1,000	3,500	1,400
Sioux City	3,000	7,000	1,500
St. Paul	3,100	11,000	4,000
Fort Worth	1,200	400	300
Milwaukee	1,600	4,000	500
Denver	1,000	1,300	2,400
Louisville	300	900	500
Wichita	900	400	400
Indianapolis	800	8,000	1,000
Pittsburgh	100	600	500
Cincinnati	400	2,700	500
Buffalo	100	2,300	1,000
Cleveland	300	800	1,600
Nashville	200	500	700
Oklahoma City	1,000	800	200

THURSDAY, NOVEMBER 22, 1934.

Chicago	5,000	22,000	3,000
Kansas City	3,700	2,500	1,700
Omaha	4,200	13,500	2,000
St. Louis	2,100	10,500	1,000
St. Joseph	1,300	3,000	800
Sioux City	2,000	12,500	1,500
St. Paul	3,700	10,000	4,000
Fort Worth	1,800	700	300
Milwaukee	1,200	2,500	500
Denver	300	1,400	3,000
Louisville	400	300	400
Wichita	900	400	400
Indianapolis	600	8,000	1,000
Pittsburgh	100	1,000	1,000
Cincinnati	300	2,000	400
Buffalo	200	800	400
Cleveland	300	900	1,500
Nashville	400	400	200
Oklahoma City	1,200	500	400

FRIDAY, NOVEMBER 23, 1934.

Chicago	2,000	27,000	5,000
Kansas City	1,200	3,000	600
Omaha	2,700	15,500	3,500
St. Louis	1,300	12,000	2,000
St. Joseph	1,000	7,500	1,000
Sioux City	2,000	12,500	3,000
St. Paul	3,300	13,000	3,900
Fort Worth	1,000	1,000	1,800
Denver	100	1,000	3,000
Wichita	500	1,000	1,000
Indianapolis	800	12,000	700
Pittsburgh	25	2,000	800
Cincinnati	600	5,200	300
Buffalo	300	2,800	1,100
Oklahoma City	800	700	100

LIVESTOCK AT 62 MARKETS.

Receipts and disposition of livestock at 62 leading markets in Oct., 1934:

	Receipts.	Local slaughter.	Total ship-ments.
*CATTLE.			
Total	2,222,409	1,164,765	1,015,869
Oct. av. 5 years	1,585,479	726,280	866,852
CALVES.			
Total	777,689	545,902	241,593
Oct. av. 5 years	613,516	375,247	229,259
HOGS.			
Total	2,807,388	2,032,284	771,286
Oct. av. 5 years	3,163,423	2,010,636	1,152,568
SHEEP.			
Total	4,056,423	2,125,865	1,943,136
Oct. av. 5 years	3,673,351	1,422,677	2,266,205

*Figures include government purchases.

INTERNATIONAL OPENS DEC. 1.

Approximately 12,500 meat animals will be on exhibit at the International Livestock Exposition which opens in Chicago, Saturday, December 1, and continues for eight days. Thirty breeds of cattle, hogs and sheep will be represented this year. The exposition will be held in the new amphitheater which

has been built at a cost of \$1,250,000. On the first day of the show, baby beeves exhibited by farm boys and girls will be judged by Walter Biggar of Scotland, noted foreign cattle judge.

On the closing days of the exposition there will be auction sales of thousands of the prize-winning meat animals. Each year packers purchase these fancy animals for hotels, steamship companies, railroads and quality meat markets, all of whom pay premium prices for the quality offerings, meat from which is featured on many holiday menus.

TAXES AND BENEFIT PAYMENTS.

Processing and other taxes collected by the Bureau of Internal Revenue under the provisions of the Agricultural Adjustment Act total \$495,366,429 to October 1, 1934. Payments made to farmers in this period total \$504,714,487. Of this amount \$345,593,487 was in rental and benefit payments and \$133,301,379 for the removal of sur-

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, Nov. 22, 1934:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs excluded):					
Lt. lt. (140-160 lbs.) gd-ch.	\$4.00@5.15	\$4.25@5.00	\$3.50@4.50	\$3.75@5.00	\$3.50@4.85
Lt. wt. (160-180 lbs.) gd-ch.	4.90@5.65	4.85@5.70	4.00@5.00	4.50@5.60	4.50@5.40
(180-200 lbs.) gd-ch.	5.50@5.90	5.60@6.00	4.65@5.50	5.25@5.85	5.20@5.55
Med. wt. (200-220 lbs.) gd-ch.	5.75@6.95	5.80@6.10	5.00@5.75	5.60@5.95	5.40@5.85
(220-240 lbs.) gd-ch.	5.90@6.15	6.00@6.15	5.50@5.80	5.70@5.95	5.55@5.70
Hvy. wt. (250-280 lbs.) gd-ch.	6.05@6.15	6.00@6.15	5.65@5.80	5.70@5.95	5.55@5.70
(280-350 lbs.) gd-ch.	6.05@6.15	5.90@6.10	5.65@5.80	5.70@5.95	5.55@5.70
Packing sows: (275-350 lbs.) gd.	5.75@6.00	5.20@5.50	5.35@5.50	5.50@5.75	5.50@5.60
(350-425 lbs.) good.	5.75@6.00	5.15@5.40	5.30@5.50	5.50@5.75	5.55@5.55
(425-550 lbs.) good.	5.85@6.00	5.25@5.40	5.25@5.50	5.50@5.75	5.25@5.50
(275-350 lbs.) medium.	4.75@5.75	4.25@5.15	3.75@5.35	4.50@5.50	4.25@5.40
SH'r pigs: (100-130 lbs.) gd-ch.	3.00@4.00	2.75@4.15	3.00@3.65	3.50@3.75	2.00@3.50
Av. cost & wt. Wed. (pigs ex.)	5.70-214 lbs.	5.66-210 lbs.	4.85-191 lbs.	5.33-204 lbs.
Slaughter Cattle, Calves and Vealers:					
STEERS:					
(550-900 lbs.) choice	7.25@8.75	7.00@8.25	6.00@7.75	6.25@8.35	6.25@8.15
Good	6.25@8.00	6.00@8.00	5.25@7.25	5.50@7.75	5.25@7.35
Medium	4.00@6.25	4.00@6.25	4.25@5.50	3.75@5.75	3.75@5.65
Common	2.75@4.25	3.00@4.00	2.50@4.25	2.75@4.00	2.25@4.00
STEERS:					
(900-1100 lbs.) choice	8.25@9.25	8.00@8.50	7.25@8.50	7.75@8.75	7.35@8.50
Good	6.25@8.25	6.25@8.25	5.50@7.65	5.75@7.90	5.65@7.75
Medium	4.25@6.25	4.00@6.50	4.25@5.75	4.00@6.25	4.25@5.75
Common	3.00@4.50	3.25@4.25	2.50@4.50	2.75@4.10	2.50@4.25
STEERS:					
(1100-1300 lbs.) choice	8.50@10.00	8.25@8.75	7.65@9.10	7.90@8.85	7.75@9.00
Good	6.25@9.00	6.50@8.25	5.75@8.25	6.25@8.00	5.75@8.00
Medium	4.50@6.50	4.25@6.75	4.50@6.25	4.10@6.25	4.25@6.00
STEERS:					
(1300-1500 lbs.) choice	9.25@10.00	8.25@8.75	8.25@9.10	8.00@8.85	8.00@8.75
Good	6.75@9.25	6.75@8.25	6.25@8.25	6.25@8.00	6.00@8.00
HEIFERS:					
(550-750 lbs.) choice	7.00@8.00	6.25@7.00	6.50@7.25	6.75@7.50	6.50@7.50
Good	5.00@7.25	5.50@6.25	5.00@6.50	5.00@6.75	4.85@6.50
Com-med.	2.50@5.00	2.75@5.50	2.50@5.00	2.50@5.00	2.25@5.00
HEIFERS:					
(750-900 lbs.) gd-ch.	5.00@8.25	5.00@7.50	5.00@7.65	4.85@7.75
Com-med.	2.50@5.00	2.50@5.00	2.50@5.00	2.25@5.00
COWS:					
Good	3.25@5.00	3.25@4.00	3.25@4.00	3.00@4.00	2.90@3.75
Com-med.	2.25@3.25	2.50@3.25	2.25@3.25	2.25@3.00	1.85@2.90
Low-cut-cut	1.50@2.25	1.25@2.50	1.50@2.25	1.50@2.25	1.00@2.00
BULLS: (Beef) (Yrly. Ex.)					
Good	2.75@3.50	2.75@3.50	2.50@3.25	2.35@2.75	2.50@3.00
Cut-com.	2.25@3.10	1.75@2.75	1.50@2.50	1.50@2.35	1.65@2.60
VEALERS:					
Gd-ch.	4.50@5.75	5.00@6.00	4.50@6.00	4.50@6.00	3.50@5.00
Medium	4.00@4.50	3.75@5.00	3.50@4.50	3.00@4.50	2.75@3.50
Cul-com.	2.50@4.00	1.50@3.75	2.00@3.50	2.00@3.00	1.00@2.75
CALVES:					
(250-500 lbs.) gd-ch.	4.00@7.00	5.50@6.75	3.50@5.50	3.25@5.50	3.00@6.00
Com-med.	2.25@4.00	2.50@5.50	1.50@3.50	2.00@3.25	1.50@3.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down) gd-ch.*	6.00@6.50	6.00@6.50	6.00@6.25	5.50@6.15	5.75@6.25
Com-med.	5.00@6.10	4.00@6.00	4.50@6.00	4.00@5.50	4.00@5.75
YEARLING WETHERS:					
(90-110 lbs.) gd-ch.	5.25@5.75	5.00@5.50	4.50@5.35	4.50@5.00	4.50@5.00
Medium	4.75@5.35	4.50@5.00	4.00@4.50	4.00@4.50	3.75@5.50
EWES:					
(90-120 lbs.) gd-ch.	1.75@2.50	2.00@2.50	1.75@2.50	2.25@2.75	1.75@2.25
(120-150 lbs.) gd-ch.	1.65@2.40	1.75@2.25	1.50@2.25	2.00@2.50	1.25@2.25
(All weights) com-med.	1.50@1.90	1.25@2.00	.50@1.75	1.25@2.25	.75@1.75

*Quotations based on ewes and wethers.

Watch "Wanted" page for bargains.

Week ending November 24, 1934

plus agricultural commodities. Administrative expenses for the period amounted to \$25,819,621.

Of the total paid for the removal of surplus, approximately \$108,000,000 was paid directly to farmers for hogs, cattle and sheep, the payments being divided as follows: \$62,691,046 for cattle, \$45,951,875 for hogs and \$54,134 for sheep. Taxes collected on hogs in same period totaled \$28,163,505.40.

LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during October, 1934, with comparisons:

		Oct. 1934.	Sept. 1934.	Oct. 1933.
SLAUGHTER CATTLE AND VEALERS.				
Steers—				
550-900 lbs.,	Choice ...	7.93	8.55	6.31
	Good	6.94	7.27	5.71
	Medium	5.32	5.55	4.89
	Common	3.70	3.93	3.68
900-1100 lbs.,	Choice ...	8.63	9.46	6.28
	Good	7.23	8.04	5.58
	Medium	5.46	5.90	4.75
	Common	3.92	4.33	3.68
1100-1300 lbs.,	Choice ...	9.19	10.14	6.22
	Good	7.65	8.44	5.55
	Medium	5.95	6.64	4.68
1300-1500 lbs.,	Choice ...	9.02	10.28	6.11
	Good	8.07	8.91	5.46
Heifers—				
550-750 lbs.,	Choice ...	7.56	7.75	6.24
	Good	6.12	6.47	5.58
	Com.&med.	4.01	4.38	4.01
750-900 lbs.,	Good & ch.	6.72	7.06	5.33
	Com.&med.	4.06	4.38	3.88
Cows—				
Good		4.07	4.64	3.52
Com. & med.		2.95	3.15	2.38
Low cutter & cutter.		2.23	2.18	1.50
Hulls (yearlings excluded)—				
Good (beef)		3.50	3.67	3.25
Cutter, com. & med.		2.66	2.97	2.44
Vealers—				
Good & choice		6.82	7.58	6.47
Medium		5.49	5.79	3.69
Cull & common		4.39	4.44	4.02
Calves, 250-500 lbs.—				
Good & choice		5.57	6.00	3.78
Common & medium		3.47	3.72	2.76

		Oct. 1934.	Sept. 1934.	Oct. 1933.
HOGS.				
Light light, 140-160 lbs.—				
Good and choice		4.78	6.04	4.70
Light weight—				
160-180 lbs., good & ch.		5.26	6.67	4.79
180-200 lbs., good & ch.		5.57	6.98	4.85
Medium weight—				
200-220 lbs., good & ch.		5.79	7.12	4.86
220-250 lbs., good & ch.		5.89	7.15	4.82
Heavy weight—				
250-290 lbs., good & ch.		5.91	7.14	4.68
290-350 lbs., good & ch.		5.87	7.06	4.37
Packing sows—				
275-350 lbs., good		5.40	6.52	3.86
350-425 lbs., good		5.28	6.40	3.62
425-550 lbs., good		5.13	6.26	3.40
275-550 lbs., medium		4.70	5.80	3.40
Slaughter pigs, 100-130 lbs.,				
Good & choice		3.71	4.72	4.07

		Oct. 1934.	Sept. 1934.	Oct. 1933.
LAMBS AND SHEEP.				
Lambs—				
90 lbs. down,	Good & ch.	6.49	6.64	6.74
	Com.&med.	5.75	5.80	5.23
90-98 lbs.,	Good & ch.			
98-110 lbs.,	Good & ch.			
Yearling wethers—				
90-110 lbs.,	Good & ch.	5.58	5.68	4.63
	Medium	5.10	5.26	4.06
Ewes—				
90-120 lbs.,	Good & ch.	2.12	2.37	2.24
120-150 lbs.,	Good & ch.	1.98	2.10	2.02
All wts.,	Com.&med.	1.72	1.82	1.52

PORTLAND LIVESTOCK.

North Portland, Oreg., receipts of livestock for the five-day period ended November 16 totaled 3,025 cattle, 185 calves, 3,450 hogs and 1,600 sheep.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended November 17, 1934:

		Week ended Nov. 17.	Prev. week.	Cor. week, 1933.
CATTLE.				
Chicago		42,284	43,350	34,491
Kansas City		46,069	47,000	25,328
Omaha		27,568	23,733	20,022
East St. Louis		10,332	18,632	19,108
St. Joseph		12,282	11,154	7,067
Sioux City		14,699	12,393	11,721
Wichita		2,867	2,990	2,023
Fort Worth		5,165	5,165	5,261
Philadelphia		3,229	3,112	1,901
Indianapolis		1,996	2,190	1,565
New York & Jersey City		9,854	10,224	10,088
Oklahoma City		12,045	12,513	4,691
Cincinnati		2,548	8,107	5,468
Denver		7,597	6,867	4,889
St. Paul		19,181	16,284	11,077
Milwaukee		5,968	5,800	4,271
Total		225,418	229,514	169,901

		Week ended Nov. 17.	Prev. week.	Cor. week, 1933.
HOGS.				
Chicago		161,331	131,513	147,374
Kansas City		36,721	46,031	64,457
Omaha		52,333	38,301	53,928
East St. Louis		50,326	32,444	54,159
St. Joseph		38,145	27,850	45,258
Sioux City		30,794	21,758	40,801
Wichita		7,170	4,290	9,265
Fort Worth		21,141	17,519	20,522
Philadelphia		27,953	22,461	28,628
Indianapolis		50,610	51,349	54,904
New York & Jersey City		5,308	4,842	7,133
Oklahoma City		18,004	14,626	18,918
Cincinnati		8,201	8,083	5,107
Denver		48,028	39,488	48,731
St. Paul		19,804	15,140	24,449
Milwaukee		590,040	481,076	628,092
Total		590,040	481,076	628,092

		Week ended Nov. 17.	Prev. week.	Cor. week, 1933.
SHEEP.				
Chicago		51,964	51,485	44,253
Kansas City		21,177	17,474	11,627
Omaha		17,907	14,452	26,009
East St. Louis		11,927	10,411	8,737
St. Joseph		9,332	10,225	10,225
Sioux City		13,226	13,300	15,235
Wichita		1,270	885	694
Fort Worth		3,329	3,061	3,061
Philadelphia		5,388	8,097	6,430
Indianapolis		3,139	3,001	3,001
New York & Jersey City		73,646	74,228	67,700
Oklahoma City		1,383	854	1,260
Cincinnati		2,677	1,805	2,858
Denver		2,693	1,661	11,021
St. Paul		36,401	43,540	17,664
Milwaukee		3,044	2,147	1,602
Total		256,506	256,139	237,377

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary week Nov. 15:

		Week ended Nov. 15.	Prev. week.	Same week, 1933.
BUTCHER STEERS.				
Up to 1,050 lbs.				
Toronto		5.25	5.00	5.00
Montreal		4.50	4.25	4.25
Winnipeg		4.25	4.25	4.50
Calgary		3.25	3.25	3.00
Edmonton		3.50	3.25	3.25
Prince Albert		2.25	2.25	2.50
Moose Jaw		3.25	3.00	3.50
Saskatoon		2.60	2.15

		Week ended Nov. 15.	Prev. week.	Same week, 1933.
VEAL CALVES.				
Toronto		7.50	7.50	8.00
Montreal		7.50	7.50	6.25
Winnipeg		5.50	5.00	6.00
Calgary		3.00	3.00	2.75
Edmonton		3.50	3.00	4.00
Prince Albert		2.50	2.50	2.50
Moose Jaw		3.50	3.50	4.00
Saskatoon		3.00	3.00	3.00

		Week ended Nov. 15.	Prev. week.	Same week, 1933.
SELECT BACON HOGS.				
Toronto		8.50	8.25	6.85
Montreal		8.50	8.35	6.75
Winnipeg		7.10	7.25	6.20
Calgary		7.10	6.95	5.90
Edmonton		7.00	7.15	6.00
Prince Albert		6.85	7.25	5.90
Moose Jaw		6.85	7.00	5.95
Saskatoon		6.70	7.10	5.90

		Week ended Nov. 15.	Prev. week.	Same week, 1933.
GOOD LAMBS.				
Toronto		7.25	6.50	6.25
Montreal		6.75	6.75	6.25
Winnipeg		6.00	5.50	5.50
Calgary		4.85	4.85	4.50
Edmonton		4.50	4.50	4.00
Prince Albert		3.25	3.25	3.50
Moose Jaw		4.75	4.75	4.25
Saskatoon		4.35	4.35	3.75

N. Y. HIDE FUTURE PRICES.

Saturday, Nov. 17, 1934—Old Contracts—Close: Dec. 6.80b; Mar. 7.00n; sales none. Closing 5@10 lower. Standard—Close: Dec. 7.95b; Mar. 8.35@8.45; June 8.66 sale; Sept. 8.93@9.00; sales 46 lots. Closing 13@22 lower.

Monday, Nov. 19, 1934 — Old Contracts—Close: Dec. 6.00n; sales none. Standard—Close: Dec. 7.85@7.95; Mar. 8.21@8.32; June 8.57 sale; Sept. 8.83@8.87; sales 54 lots. Closing 9@14 lower.

Tuesday, Nov. 20, 1934 — Old Contracts—Close: Dec. 6.30b; Mar. 6.50n; sales none. Closing 30 higher. Standard—Close: Dec. 7.95n; Mar. 8.30 sale; June 8.58@8.62; Sept. 8.90 sale; sales 56 lots. Closing 1@10 higher.

Wednesday, Nov. 21, 1934—Old Contracts—Close: Dec. 6.30n; sales none. Closing unchanged. Standard—Close: Dec. 7.95@8.00; Mar. 8.30n; June 8.65@8.68; Sept. 8.93@8.97; sales 47 lots. Closing unchanged to 7 higher.

Thursday, Nov. 22, 1934—Old Contracts—Close: Dec. 6.75n; sales 2 lots. Closing 45 higher. Standard — Close: Dec. 8.05n; Mar. 8.39@8.45; June 8.75 sale; Sept. 9.07 sale; sales 40 lots. Closing 9@14 higher.

Friday, Nov. 23, 1934—Old Contracts—Close: Dec. 6.95n; sales 1 lot. Closing 20 higher. Standard—Close: Dec. 8.25 sale; Mar. 8.60@8.65; June 8.98 sale; Sept. 9.25@9.28; sales 66 lots. Closing 18@23 higher.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Nov. 23, 1934, with comparisons, are reported as follows:

		Week ended Nov. 23.	Prev. week.	Cor. week, 1933.
PACKER HIDES.				
Spr. nat.				
strs. 10 1/2 @ 11n		10 1/2 @ 11n	10 1/2 @ 11n	@ 10 1/2
Hvy. nat. strs. 10 1/2 @ 11n		10 1/2 @ 11n	10 1/2 @ 11n	@ 10 1/2
Hvy. Tex. strs. 9 1/2 @ 10 1/2		9 1/2 @ 10 1/2	9 1/2 @ 10 1/2	@ 10 1/2
Hvy. butt brnd'd strs. 9 1/2 @ 10 1/2		9 1/2 @ 10 1/2	9 1/2 @ 10 1/2	@ 10 1/2
Hvy. Col. strs. 9 @ 9 1/2		9 @ 9 1/2	9 @ 9 1/2	@ 10 1/2
Ex-light Tex. strs. 7 @ 7 1/2 n		7 @ 7 1/2 n	7 @ 7 1/2 n	@ 10
Brnd'd cows. 7 @ 7 1/2		7 @ 7 1/2	7 @ 7 1/2	@ 10
Hvy. nat. cows. 8 1/2 @ 9 1/2		8 1/2 @ 9 1/2	8 1/2 @ 9 1/2	@ 10 1/2
Lt. nat. cows 7 1/2 @ 7 1/2		7 1/2 @ 7 1/2	7 1/2 @ 7 1/2	@ 10 1/2
Nat. butts 7 @ 7 1/2		7 @ 7 1/2	7 @ 7 1/2	@ 10 1/2
Brnd'd bulls 6 @ 6 1/2		6 @ 6 1/2	6 @ 6 1/2	@ 10 1/2
Calfskins 13 @ 15 1/2		12 1/2 @ 14 1/2	15 1/2 @ 21	@ 14 1/2
Kips, nat. 10 1/2 @ 10 1/2		9 @ 9 1/2	9 @ 9 1/2	@ 13 1/2
Kips, ov-wt. 9 1/2 @ 9 1/2		9 @ 9 1/2	9 @ 9 1/2	@ 13 1/2
Kips, brnd'd. 7 1/2 @ 8 n		7 @ 8 n	7 @ 8 n	@ 11 1/2
Stunks, reg. 65 @ 65		65 @ 65	70 @ 80	@ 80
Stunks, hris. 35 @ 35		35 @ 35	50 @ 50	@ 50
Light native, butt branded and Colorado steers 1c per lb. less than heavies.				

CITY AND SMALL PACKERS.					
Nat. all-wts.	7	@ 7½	7	@ 7½	@ 10
Branded	6½	@ 7½	6½	@ 6¾	@ 9½
Nat. bulls ..	6	@ 6½n	6	@ 6½n	@ 6½
Brnd'd bulls.	5½	@ 5½n	5½	@ 5½n	@ 6n
Calfskins	10½	@ 13n	10	@ 12	@ 17n
Kips	9	@ 9½	9	@ 9½	@ 13½
Slunks, reg.	40	@ 50n	40	@ 50n	@ 65
Slunks, hris.	20	@ 30n	20	@ 30n	@ 35n



Hides and Skins

Weekly Market Review

Chicago.

PACKER HIDES—There was a total movement of around 200,000 hides in big packer market this week, with all native and branded steers, and also heavy native cows, moving at steady prices; tanners bought light native cows and branded cows at $\frac{1}{4}$ c under last week's sales to Exchange operators, or steady with their ideas of last week. A good part of movement was made up of these latter descriptions, including fair quantity of slow-moving earlier take-off.

Late this week prices on Exchange worked higher and this brought in some buying by traders at $\frac{1}{4}$ c advance for light cows and branded cows, or steady with prices they paid last week. Market appears firm at the present price levels.

One lot of 10,000 light native cows, 43-lb. and under, dating July-Aug.-Sept., was reported early at 7c; this sale was never confirmed but, inasmuch as these represent slowest description at moment, the report was generally viewed as having no bearing on market.

One packer moved a total of 60,000 hides on which no details were confirmed as to descriptions, but steady prices were paid, with native steers, light cows and branded cows making up bulk of movement.

In addition to this business, 5,000 native steers, dating Sept. forward, sold at 10c; 5,000 extreme light native steers, 7 $\frac{1}{2}$ c, with 1,000 more by Association, same basis.

Total of 8,000 butt branded steers were reported at 9 $\frac{1}{2}$ c, 9,000 Colorados at 9c, and 3,000 light Texas steers at 8 $\frac{1}{2}$ c. Heavy Texas steers quoted 9 $\frac{1}{2}$ c; extreme light Texas steers sold this week at 7c.

Total of 5,800 heavy native cows moved at 8 $\frac{1}{2}$ c; 56,000 light native cows sold at 7 $\frac{1}{2}$ c, with 2,000 by Association at 7 $\frac{1}{2}$ c, and late this week 8,000 sold at 7 $\frac{1}{2}$ c, Association moving 1,000 at 7 $\frac{1}{2}$ c. About 12,000 branded cows moved at 7c, and later 3,000 at 7 $\frac{1}{4}$ c to traders.

Native bulls last sold in a good way at 7c, branded bulls at 6c, previous week.

SMALL PACKER HIDES — Local small packer market only nominal at 7@7 $\frac{1}{2}$ c for all-weight native steers and cows and $\frac{1}{2}$ c less for branded. Outside small packer lots moving in a range of from 6 $\frac{1}{2}$ c, selected, for best stock, down to 5 $\frac{1}{4}$ @6c, selected, for less desirable lots, depending upon proportion of drought hides.

FOREIGN WET SALTED HIDES—

Sales in a large way were reported at opening of the week in South American market, total of 46,500 Argentine steers moving, mostly at 59 $\frac{1}{4}$ c paper pesos, variously figured as equal to 9 $\frac{1}{2}$ c to 10 $\frac{1}{2}$ c, c.i.f. New York; around 30,000 went to Russia, balance to Europe. Some later scattered trading same basis, or about $\frac{1}{2}$ c under prices of last week.

COUNTRY HIDES — Trading in country hides continues rather light. All-weights quoted around 5 $\frac{1}{4}$ c, selected, delivered, for trimmed hides. Heavy steers and cows 4 $\frac{1}{4}$ @5 $\frac{1}{4}$ c as to buyers' and sellers' ideas, with outlet narrow. Buff weights ranged 5 $\frac{1}{4}$ @5 $\frac{1}{2}$ c, trimmed, sold quoting $\frac{1}{4}$ c higher. Extremes generally range 6@6 $\frac{1}{2}$ c, trimmed, but difficult to get over inside price on average stuff due to the generous supply of small packer hides available at outside points which can be purchased to better advantage. Bulls around 3 $\frac{1}{2}$ c; glues about 3 $\frac{1}{4}$ c. All-weight branded hides about 4 $\frac{1}{4}$ c, flat, less Chicago freight.

CALFSKINS — Packer calfskins moved up another $\frac{1}{2}$ c at close of last week, when one packer sold a car heavy 9 $\frac{1}{2}$ /15-lb. northern pickled point calf at 15c, and around 35,000 lights under 9 $\frac{1}{2}$ lbs. at 13c, mostly Oct. but a few Nov. included. Asking $\frac{1}{2}$ c higher for picked points. Oct. calfskins mostly cleaned up and good interest reported; calfskin tanners are forced to rely on domestic supplies for bulk of requirements, which lends strength to this market.

Chicago city calfskins firm, but prices not well established; 8/10-lb. last sold at 10c, and this is bid, with 11c asked, some talking up to 12c; the 10/15-lb. last sold at 12c and up to 13c talked. Outside cities, 8/15-lb., quoted nominally around 10 $\frac{1}{2}$ @11c, mixed cities and countries 9@9 $\frac{1}{2}$ c, straight countries 7@7 $\frac{1}{2}$ c. Chicago city light calf and deacons last sold at 75c, previous week.

KIPSKINS—Kipskins not in as good demand as calf. Last sale of packer kipskins was at 9 $\frac{1}{2}$ c for southern Oct. natives, indicating a nominal price of 10 $\frac{1}{2}$ c for northern natives; packers' ideas higher and trading awaited to establish prices.

Chicago city kipskins quoted around 9@9 $\frac{1}{2}$ c, nom. Outside cities about 9c, nom.; mixed cities and countries around 7 $\frac{1}{2}$ c; straight countries quoted around 6 $\frac{1}{2}$ @7c.

Packer regular slunks last sold at 65c for Oct. skins, with 60c being bid at present.

HORSEHIDES — Market continues

about unchanged, with good city renderers quoted usually around \$2.50, sold held at \$2.75; mixed city and country lots, \$2.20@2.40.

SHEEPSKINS — Dry pelts quoted 11@12c locally for full wools, short wools half-price; some outside points quoted 12@14c, and even higher for Montanas. Production of shearlings is light and accumulation is slow; last sales were at 45c for No. 1's, 35c for No. 2's, and 25c for clips and market quotable fully steady; killers report that better prices might be obtained if production were larger. Pickled skins selling at \$2.75 per doz. for Nov. skins at Chicago; Oct. skins were cleaned up earlier at \$3.00, and some packers ask \$3.00. A sale at \$3.00 per doz. was reported this week at New York. Big packer lamb pelts quoted \$1.35@1.50 per cwt. live lamb, or \$1.10 @1.25 each for that quality and weight; small packers run around \$1.25 @1.35 per cwt. live lamb, and outside small packers around \$1.00@1.10 per cwt. or 65@75c each.

New York.

PACKER HIDES — Trading opened mid-week in Nov. hides at steady prices. One packer sold all Nov. steers at 11c for native steers, 9 $\frac{1}{2}$ c for butt branded steers and 9c for Colorados. Another packer moved part Nov. early and balance later, same basis. One packer sold a car all-weight cows at 7c. Fourth packer still holding November hides, so far.

CALFSKINS—Calfskin market a bit slow but apparently fully steady; recent trading has kept the market fairly well sold up. Two cars collectors' 5-7's sold at \$1.00, and two cars 7-9's at \$1.20, steady prices; 9-12's last sold at \$2.00. Packer calf quoted nominally around 10@15c over the prices of last sales.

CHICAGO HIDE MOVEMENT.

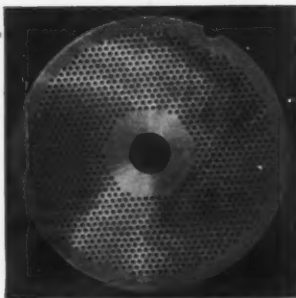
Receipts of hides at Chicago for the week ended November 17, 1934, were 7,955,000 lbs.; previous week, 7,444,000 lbs.; same week last year, 5,117,000 lbs.; from January 1 to November 17 this year, 221,359,000 lbs.; same period a year ago, 200,177,000 lbs.

Shipments of hides from Chicago for the week ended November 17, 1934, were 7,362,000 lbs.; previous week, 8,056,000 lbs.; same week last year, 4,922,000 lbs.; from January 1 to November 17 this year, 264,985,000 lbs.; same period a year ago, 228,695,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, for the week ended Nov. 17, 1934:

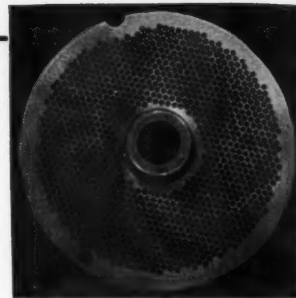
Week ending:	New York.	Boston.	Phila.
Nov. 17, 1934.	9,913		
Nov. 10, 1934.	19,868	12,048	
Nov. 3, 1934.	4,846		
Oct. 27, 1934.	14,539		
	776,009	59,225	40,238
Nov. 18, 1933.	27,869	800	
Nov. 11, 1933.	48,093		
	1,426,818	82,257	89,891



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Tapered Holes

THE C-D-V TAPERED HOLE PLATE

*Plate and hub one
solid piece of steel.
The ideal plate for
fancy pork and sum-
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Holes

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PACKINGHOUSE SPECIALTIES

QUALITY
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SAUSAGE
AND OTHER
PROCESSED MEATS
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PRODUCTS

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CHICAGO

**INCREASE
EFFICIENCY**

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**REDUCE
COSTS**

Machines

Pork Scribe Saw Ham Marking Saw
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for BEEF—LAMB—HAM—SHEEP
—PIGS—CUTS—CALVES—
FRANKS, Etc.

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Makers of Quality Bags Since 1876



Ham Bag

"C-B" Cold Storage Door

"The Better Door that Costs no More"



The "CB" Fastener for overlapping type
Freezer Door. Simple and Efficient.

The "CB" Super Freezer Door is
used where extremely low temper-
atures are maintained.

There is a "CB" Door designed
to meet every cold storage need.

Write for a "CB" Cold Storage
Door Catalog and price list.

**The Cincinnati Butchers'
Supply Corp.**

1972-2008 Central Ave., Cincinnati, Ohio
3907 S. Halsted St., Chicago, Ill.



Up and down the



MEAT TRAIL



GLIMPSES OF THE OLD DAYS.

(From THE NATIONAL PROVISIONER of November 27, 1909.)

Thanksgiving turkey cost 35c a pound in Chicago. That was called high.

Shenandoah Abattoir Co. broke ground for its new packing plant at Shenandoah, Pa.

A modern packing plant was to be erected at Juarez, Mexico, by the Terrazas interests.

The B. A. I. notified all meat inspectors that they would not be permitted to smoke while on duty in meat plants.

St. Louis Independent Packing Co. bought an additional tract of land for an addition to its plant at St. Louis, Mo.

Swift & Company's sales of fresh beef in Chicago for the week ending November 20, 1909, averaged 7.85c per pound.

A trade agreement between Germany and the United States was under way to permit the admission of American meats to Germany.

A committee of the New York Produce Exchange was agitating a rule to permit trading in lard futures on the New York exchange.

Walter H. Lipe, president of the Beechnut Packing Co., was elected president of the American Specialty Manufacturers' Association.

Wm. J. Moxley, Chicago margarine manufacturer, was elected to congress in spite of a bitter fight against him because he was in that line of business.

Morris & Co. provided its usual elaborate Thanksgiving dinner in the Chicago plant restaurant, with a menu featuring prime native beef and other attractions.

T. C. Sullivan, manager of Swift & Company's produce department in New York City, was put in charge of the company's country branch houses in that territory.

During the week Chicago packers slaughtered 119,900 head of hogs, compared with 115,200 head the previous week and 174,200 head in the like period of 1908. Hogs continue scarce and prices strong; trade demand good and storage holdings not large.

Average prices of livestock paid by packers at Chicago during the current week were: Cattle \$6.45; hogs \$8.08; sheep \$4.65; lambs \$7.25. Wholesale fresh meat prices: good native steers 11½@12; heavy steer loins 22½c; heavy steer ribs 17½c; light carcass veal 10c; round dressed lambs 13c;

dressed hogs 11@11½c; pork loins 12½c. Smoked hams, 12 lbs. av., 16½c; fancy breakfast bacon 21¼c.

The government refused to grant the request of the American Meat Packers' Association for a postponement beyond January 1, 1910, of the regulation requiring separate plant equipment for the manufacture of pure lard and compound lard. It was claimed that where the same equipment was used for both, traces of vegetable oils could be found in the pure lard, in spite of every effort to cleanse the equipment. Small packers and others were compelled to take steps to install two sets of equipment at once.

RECALLING THE OLD TIMERS.

A. B. Friedman, of Hamburg, Germany, one of the old guard in Chicago, but a foreign resident for many years, sends his best regards to all old friends in America. The Friedman Mfg. Co. was known as a leader in the neutral lard and oleomargarine field.

Tom Ryan, son of the famous General Ryan, reports from Cincinnati that he recently returned from a five-week trip to Europe. He left his daughter at school in France.

Old-timers at the Yards will be glad to know that James Turner, in days gone by hog buyer for the Anglo-American Provision Co., is living at Rolling Prairie, Ind., hale and hearty at the age of 81.

George L. Franklin, former Pittsburgh packer and trade leader, is still busily engaged in "winding up" the affairs of the Keystone Stores Corporation at Pittsburgh.

CHICAGO NEWS NOTES.

Frederick H. Prince, chairman of the finance committee of Armour and Company, arrived in Chicago Thursday from a trip abroad.

F. B. Todd of the National Wool Trade Association of Boston, Mass., spent several days in Chicago during the past week.

V. D. Skipworth, president, Adolph Gobel, Inc., New York City, was a Chicago visitor during the past week.

Ira Lowenstein, president, Superior Packing Co., Chicago, was in St. Paul for several days last week and attended the opening of the company's new plant in that city.

E. C. Merritt, traffic manager, Kingan & Co., Indianapolis, and Harry Davis, traffic manager, John Morrell & Co., Ottumwa, Ia., were in Chicago during the past week and attended a traffic meeting at the Institute of American Meat Packers.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 27,170 cattle, 5,307 calves, 63,059 hogs and 14,365 sheep.

Provision shipments from Chicago for the week ended Nov. 17, 1934, with comparisons, were reported as follows:

	Week Nov. 17.	Previous week.	Same week, '33.
Cured meats, lbs.	19,843,000	19,129,000	19,993,000
Fresh meats, lbs.	56,395,000	52,024,000	54,477,000
Lard, lbs.	6,915,000	6,086,000	9,681,000

Joseph A. Meegan has been appointed manager of the Armour and Company branch house at Springfield, Mass. Mr. Meegan has been connected with Armour and Company since 1916. Thomas F. O'Donnell has been appointed man-



BEAUTIES FROM THE SMOKEHOUSE.

Here is a group of the girls who help to see that Hormel smoked meats are turned out right. Left to right: Goldie Raush, Arlene Hopfe, Mayme Downs, Genevieve Von Feldt, Merele Arett, Frances Ekedal and May Crabtree.

PORK SAUSAGE

"CAKES and SAUSAGE"
is the standard "National Breakfast"

Choose Seasonings for FLAVOR and EYE APPEAL
Choose Seasonings to HOLD the COLOR

Order PORK "C" for High Sage Seasoning

Order PORK "B" for No Sage, Mild Seasoning

Order PORK "M" for Medium Sage Seasoning.

We make only the best seasonings.

The Griffith Laboratories, 1415 W. 37th St., Chicago



Deep Soluble Seasoning

NEW REDUCED RATES AT HOT SPRINGS



NATIONAL PARK
ARKANSAS

MAJESTIC
HOTEL
AND
BATH HOUSE

Sufferers from rheumatism, neuritis, kidney trouble, high blood pressure and kindred ailments find swift and sure relief in the forty-six world-famous springs here at Hot Springs, Arkansas. Worn-out systems are toned up: new health comes to jaded nerves.

Enjoy every outdoor sport while
you Bathe your troubles away!

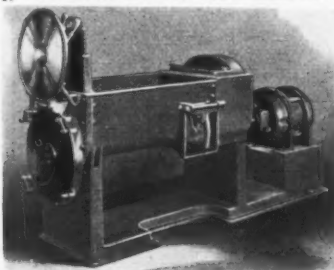
The sportsman finds a new thrill in golf, riding, fishing and all outdoor sports high up in the Ozark Mountains in the 900 acre Government Park

Come to Hotel Majestic at Hot Springs now
You can have a room, an apartment, or a cottage at extremely moderate cost.....

H. GRADY MANNING President

**YOU NEVER DREAMED THAT
A HOT SPRINGS VACATION
COULD COST SO LITTLE**

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ting and mix-
ing investigate
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KUTMIXER.

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Doors for SPEED

Speed in opening and closing—plus tight sealing—characterize JAMISON-BUILT Doors, saving you costly refrigeration.

JAMISON COLD STORAGE DOOR CO.

Jamison, Stevenson & Victor Doors
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& Stevenson**
Cold Storage Doors

Branch Offices:
New York, Chicago
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lanta, St. Louis, Minne-
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Los Angeles, Cleveland, Phil-
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PAPRIKA

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That Spain
Produces

SUNFIRST PAPRIKA

Nationally Famous
for producing quality
sausage that builds
sales, stimulates profits

Your spice house can
supply SUNFIRST

I. C. Co.
SHURSTITCH
Sewed
CASINGS

Importers
SAUSAGE CASINGS

Exporters
New York London Hamburg

INDEPENDENT CASING COMPANY
1335 West Forty-Seventh Street, Chicago, Illinois

ager of the branch house at Holyoke, Mass., the position formerly filled by Mr. Meegan.

NEW YORK NEWS NOTES.

Vice-Presidents P. D. Armour and Lester Armour, Armour and Company, Chicago, were visitors to New York last week.

Lawrence W. Pfaelzer, vice president, Independent Casing Co., sailed November 22 on the S. S. Haiti for the Panama Canal, Haiti and South American ports. He was accompanied by his wife and will return to the United States the latter part of December.

Visitors to New York during the past week included Dr. David Klein, manager, Wilson laboratories; G. A. Blair, general traffic manager; W. R. Brown, legal department; Thomas Freeman, legal department, and L. Bartenstein, engineering department, all from Wilson & Co., Chicago.

Among the visitors to New York last week were Vice-President J. P. Spang, Jr.; Vice-President D. W. Creedon; R. H. Gifford, head of the branch house sales department; R. C. Sims, superintendent's office; L. O. Alkire, sausage department, and O. E. Young, branch house sales department, all from Swift & Company, Chicago.

FILE TAX CLAIMS NOW.

Claims for refunds of processing taxes and floor taxes paid by packers on product delivered for charitable distribution or use prior to June 16, 1934, must be filed at once or they will not be allowed. The Dietrich bill, passed on June 16, 1934, embodied the provision that such claims must be filed within six months after the date of delivery of the product.

Many packers have delivered product to the Federal Surplus Relief Corporation on which they have paid processing taxes and claims for refund of these taxes must be made without delay. Examination and approval by the FSRC will be necessary before the claims are transferred to the Bureau of Internal Revenue, and immediate filing will make this possible before the expiration date on December 16.

CUDAHY EXECUTIVE DEAD.

E. L. St. John, manager of The Cudahy Packing Company branch at 611 West 34th St., New York City, died November 18 at Monza, Italy, from injuries sustained in an automobile accident ten days earlier. Accompanied by Ralph de Palma, also of the Cudahy 34th Street organization, Mr. St. John had been in Italy for some weeks visiting the company's representatives and agencies. Mr. de Palma, also severely hurt, is expected to recover. He is at present in the hospital at Monza.

Mr. St. John was widely known in



DIES IN ITALY.

E. L. St. John, manager of the New York City 34th Street branch of the Cudahy Packing Co. for the past twenty-five years, died in Italy on November 18 as the result of an automobile accident.

meat circles in the New York metropolitan trade area. He was a veteran of the Cudahy service, having entered the company's employ at Omaha, Nebr., in 1898 as a stenographer. In 1903, he was assigned to the management of the Cudahy branch house at Ft. Smith, Ark. Subsequently he held various responsible posts at Kansas City and at

the company headquarters at Omaha, and in 1909 was sent to New York in charge of the newly established 34th Street facilities.

From that time Mr. St. John occupied the position of manager of the 34th Street house, only last month celebrating the twenty-fifth anniversary of the branch and his silver jubilee as its leader. On this occasion hundreds of New York meat dealers and their friends called on him to express their congratulations.

Mr. St. John is survived by his widow and two daughters. Arrangements are being made to have the body brought back to New York at as early a date as possible.

FIGURING TAX CREDITS.

The new processing tax regulations prepared by the Department of Agriculture provide that deductions for condemned parts shall be based on the actual weights of primal parts and edible portions of the viscera which are condemned. Also that these weights shall be shown by an affidavit to be furnished by the processor.

It is not necessary that the amounts be certified to by the inspector, although records should be maintained in such a manner that in all possible instances the deductions can be checked against the records which the B. A. I. inspector keeps in his own file. This will furnish a means of verifying roughly the reported weight of the primal parts and viscera sets that have been condemned.

Where entire viscera sets are condemned, it is not practical to obtain the actual weight of the edible portions. To take care of this situation the Department of Agriculture has advised the Bureau of Internal Revenue that in its opinion packers should be permitted to take an estimated weight equivalent to 5 per cent of the average live weight of the drove for each set of viscera condemned.

While this provision does not appear in the regulations themselves, it is understood that it will be made a matter of specific regulation or will be incorporated in the administrative rulings of the Bureau of Internal Revenue.

H. P. HENSCHEN

ARCHITECT

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THE MEAT PACKING INDUSTRY

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

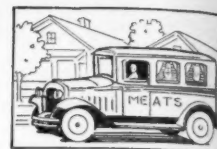
PROVISION
BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange



For the Retail Meat Dealer



Personal Collection Calls Bring Results at Minimum Cost

THE matter of credit is troublesome to many meat merchants. Yet in most localities it is a necessary evil. To make the best of it many different ideas have been worked out for taking care of the credit situation as simply and economically as possible.

Groups of meat dealers in Western cities have cooperated through local credit bureaus very successfully. They are able in this way to make calls on delinquents at a cost of 25c or less for each call.

One bureau, for example, is furnished with a card giving the name, address and amount due on each delinquent account. Making the call, the investigator—a trained expert from the credit bureau—introduces himself as a representative of the dealer. This is a fundamental feature of the plan. On no account must it appear that the representative is from the credit bureau.

Payment Often on First Call.

The first effort is, of course, to obtain a payment and often this is successful. Otherwise he obtains information on sickness in the family, unemployment, place of employment or change of address. He always attempts to obtain a promise that a call be made on the merchant for a talk.

If the delinquent is not at home when the investigator calls, he leaves a printed card saying that a representative of the market called and asking that the recipient get in touch with the proprietor of the market within 48 hours.

If the delinquent has a complaint to make the investigator is an expert at handling adjustments and if the merchant has given him the authority, he proceeds to arrive at a settlement.

Early Action Best.

A principle that is recognized by all collection authorities is that the sooner collection treatment starts on a delinquent, the better is the chance for settlement. This credit bureau cooperative plan, therefore, is primarily designed to get the collection processes under way as soon as possible. It is a rule that only those accounts are eligible for the service upon which either a purchase or payment has been made within five months.

The plan makes a great many immediate collections, for which there is no service charge. One bureau, as an incentive to turn over doubtful ac-

Personal Call Collection Card

No 1533 Date

Creditor's Name
Phone
Person in Charge
Amount of Order or Contract Account
Debtor (Mr., Mrs. or Miss)
Address
New Address
Not At Home
Occupation
Employment
Out of Work
On Job
Sickness
Promised To Come In
Promised To Pay
Wants To Return Merchandise
Does Not Possess Merchandise
Bank
Payments

RECORD FOR THE CREDIT BUREAU.

On the back of the card is a space for the report of the representative from the credit bureau.

counts immediately for collection, offers to refund the personal call charge on any collection made by it within 30 days. The operation of the plan almost infallibly speeds up the meat merchant's collections in addition to reducing their cost.

Retail Meat

Delivery Losses

Few retailer's delivery systems get the supervision necessary to keep costs low. The way to make the delivery service efficient, one expert says, is to have someone responsible for results. Here are some of the things that keep costs high:

- 1—Failure to keep the wheels turning at their maximum capacity.
- 2—Time lost by the drivers at the store and on the routes.
- 3—Careless and rough handling of delivery equipment.
- 4—Mistakes in preparing orders and assembling them for delivery.
- 5—Improper routing.

USING LEFT-OVERS.

Many housewives would like to buy more whole or half hams, but in today's average small family it means presenting them with ham for about five days, and that takes too much courage. The first day it is delicious; the second day it is very good; the third day it is acceptable—but after that it is pretty hard to take.

If the retailer can suggest new ways of using the ham, he would increase his sale of whole hams considerably.

Here is one recipe for using up the ends of a ham which is new and very tasty: Slice the ends of the baked ham and place in a baking dish. Spread the top with brown sugar and a dash of mustard. Mash two cups of cooked dried apricots to a pulp, add ½ cup of white sugar, apricot liquid and 1 cup of crushed pineapple. Pour this sauce over the ham and bake in a slow oven until the ham is thoroughly baked through. Serve while hot.

FOOD VALUES OF CHEAPER CUTS.

Meat and meat cookery were given special emphasis recently in meetings of the home service representatives of the Consolidated Gas Company in New York City and of the American Gas Association in Atlantic City, N. J. The speaker at both meetings was Miss Inez S. Willson, director of the home economics department of the National Live Stock and Meat Board.

Miss Willson stressed value and use of less-demanded cuts of meat in a cooking demonstration in which she prepared beef, pork and lamb dishes. In connection with the demonstration she brought out the importance of considering these cuts in planning economy budgets. Not only do they afford variety, she said, but they are as high in food value as the so-called select cuts. The value of meat as a source of protein, minerals, energy and vitamins, was also emphasized.

DON'T KID THE CUSTOMERS.

The housewife will trade at the store that comes nearest to meeting her desires as to meat quality. She may not know quality until she tastes the cooked product, but she is not going to blame her own ignorance for poor meat. She is going to blame the man who sold it to her.

It will pay the retail meat dealer to understand this fact, and to do his best to give customers what they want. The simple fact that the housewife does not know what she is buying should make him doubly anxious to please her.

Go After Business

There Is Always Opportunity for the Live Wire Meat Dealer

By W. F. Schaphorst.

HOW does the retailer do his buying? Does he go to the packer who never calls on him—who is not sufficiently interested in his trade to make an effort to secure it? Certainly he does not.

Is there any reason why the housewife should act any differently in her purchases of meats for the home than the retailer does in his meat purchases for his store?

Why not go after business? Why not do some circularizing? Letter writing? Telephoning? Probably plenty of people would do business with you if they knew something about you.

Try a Good Letter.

One of the best and least costly ways in which to circularize your prospects is to send out a circular letter. Write the letter yourself if you can't afford to hire an expert. An expert may be able to do better, that is true, but remember that almost any kind of letter is far better than no letter at all.

When writing the letter *take your time at it*. Don't try to do it in a few minutes. Two weeks of thought isn't too much. Of course it isn't necessary that you shut yourself up for two weeks and devote all of that time to thinking about and writing a letter, but work AT it, off and on, for at least two weeks. Write the letter today. Read it tomorrow. You won't like it, very likely, and will rewrite it. Read edition No. 2 on the third day. You will very likely find something wrong with it again. And so on.

By the end of two weeks you can be pretty certain of having a letter of which you will not be ashamed at some future date. The trouble with too many letters is that they are dashed off in a hurry, mailed, and after they are gone it is discovered that something foolish has been said. After a letter is once mailed it cannot be recalled. You can't "unsay" statements. That is why it is worth while to be extra cautious in the first place. But, above all, be sure to do something about it. The increase in your meat business will amaze you.

SELL MORE BACON.

The average home recognizes bacon in just one style—fried or broiled for breakfast. Bacon sales could be increased if some of the really delicious ways of serving bacon were more widely known. Here is one which could be passed on to customers.

Beat two eggs to a stiff froth. Add one-half cup of milk and one teaspoon of flour. Put thin sliced bacon in a frying pan and when slightly brown, add the batter. Brown on both sides and serve at once.

OCTOBER FRESH MEAT PRICES COMPARED

New York.				Chicago.			
Wholesale fresh meat prices for October, 1934, with comparisons:				Wholesale fresh meat prices for October, 1934, with comparisons:			
	Oct., 1934.	Sept., 1934.	Oct., 1933.		Oct., 1934.	Sept., 1934.	Oct., 1933.
BEEF.				BEEF.			
Steer—				Steer—			
300-500 lbs.,				300-500 lbs.,			
Choice	\$13.00	\$15.33	\$10.61	Choice	\$12.76	\$14.25	\$10.62
Good	11.25	13.65	9.42	Good	11.20	12.99	9.64
Medium	8.70	10.62	7.38	Medium	8.51	10.40	7.54
Common	6.71	8.00	5.88	Common	6.50	7.98	6.04
500-600 lbs.,				500-600 lbs.,			
Choice	13.05	15.36	10.61	Choice	12.76	14.25	10.22
Good	11.26	13.65	9.42	Good	11.20	12.99	9.22
Medium	8.70	10.62	7.38	Medium	8.53	10.44	7.14
Common	6.71	8.08	5.88	Common	6.54	8.05	5.59
600-700 lbs.,				600-700 lbs.,			
Choice	13.33	15.83	10.32	Choice	13.08	14.90	9.72
Good	11.64	14.17	9.25	Good	11.58	13.78	8.94
Medium	9.21	11.43	7.50	Medium	9.19	11.46	7.12
700 lbs. up,				700 lbs. up,			
Choice	13.63	15.94	10.20	Choice	14.24	15.41	9.80
Good	11.94	14.27	9.11	Good	12.07	14.31	8.84
Cow—				Cow—			
Good	7.51	9.90	7.41	Good	6.80	9.25	7.30
Medium	6.62	8.38	6.12	Medium	6.28	7.95	5.59
Common	5.88	7.04	5.21	Common	5.75	6.86	4.50
VEAL AND CALF CARCASSES.				VEAL AND CALF CARCASSES.			
Veal—				Veal—			
Choice	13.03	14.62	12.42	Choice	11.28	12.76	11.50
Good	11.48	13.12	10.82	Good	10.27	11.60	10.20
Medium	9.39	10.96	8.82	Medium	9.04	10.46	8.40
Common	7.90	9.35	7.56	Common	7.82	9.39	6.70
Calf—				Calf—			
Good	9.71	11.20	8.59	Good	8.25	9.38
Medium	7.90	9.52	7.46	Medium	7.50	8.48
Common	6.71	8.18	6.56	Common	6.51	7.58
LAMB AND MUTTON.				LAMB AND MUTTON.			
Lamb—				Lamb—			
38 lbs. down,				38 lbs. down,			
Choice	13.77	15.04	13.18	Choice	12.87	14.33	12.00
Good	12.97	13.94	12.40	Good	11.86	13.36	11.00
Medium	12.20	12.90	11.28	Medium	10.88	12.22	9.75
Common	11.54	11.84	9.75	Common	9.97	10.96	8.50
39-45 lbs.,				39-45 lbs.,			
Choice	13.44	15.04	12.98	Choice	12.87	14.33	12.00
Good	12.56	13.92	12.28	Good	11.86	13.36	11.00
Medium	11.84	12.90	11.21	Medium	10.88	12.22	9.75
Common	11.22	11.84	9.75	Common	9.97	10.96	8.50
46-55 lbs.,				46-55 lbs.,			
Choice	12.51	14.43	12.02	Choice	11.74	13.80	11.00
Good	11.62	13.62	11.24	Good	11.15	13.26	10.31
Yearling—				Yearling—			
40-55 lbs.,				40-55 lbs.,			
Choice	Choice
Good	Good
Medium	Medium
Mutton (ewe)—				Mutton (ewe)—			
70 lbs. down,				70 lbs. down,			
Good	6.81	7.26	4.92	Good	6.50	7.18	4.50
Medium	5.90	6.12	3.80	Medium	5.50	6.18	3.50
Common	4.92	5.18	2.98	Common	4.50	5.18	2.50
FRESH PORK.				FRESH PORK.			
Hams—				Hams—			
10-14 lbs. avg.	15.95	18.19	11.35	10-14 lbs. avg.	14.12	16.60	9.00
Loins—				Loins—			
8-10 lbs. avg.	16.03	18.10	14.40	8-10 lbs. avg.	14.90	17.21	14.18
10-12 lbs. avg.	15.93	18.00	14.39	10-12 lbs. avg.	14.80	17.14	13.65
12-15 lbs. avg.	14.89	16.08	12.56	12-15 lbs. avg.	13.68	14.70	12.30
16-22 lbs. avg.	13.35	14.12	10.22	16-22 lbs. avg.	11.24	11.90	8.82
Shoulders, N. Y. style, skinned.				Shoulders, N. Y. style, skinned.			
8-12 lbs. avg.	12.59	15.21	8.99	8-12 lbs. avg.	11.09	13.42	7.44
Picnics—				Picnics—			
6-8 lbs. avg.	6-8 lbs. avg.
Butts, Boston style.				Butts, Boston style.			
4-8 lbs. avg.	14.03	17.40	11.49	4-8 lbs. avg.	12.67	15.95	9.92
Spareribs, half sheet.	12.50	12.44	7.76	Spareribs, half sheet.	9.37	10.83	6.38

LIVESTOCK AND DRESSED MEAT PRICES COMPARED.

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during October, 1934:

	Average prices live animals ¹ per 100 lbs. Chicago.			Average wholesale price of carcasses ² per 100 lbs. New York.			Composite retail price in cents per lb. ³ New York.		
	Oct., 1934.	Sept., 1934.	Oct., 1933.	Oct., 1934.	Sept., 1934.	Oct., 1933.	Oct., 1934.	Sept., 1934.	Oct., 1933.
Steers—									
Choice	\$ 9.10	\$10.14	\$ 6.22	\$13.33	\$15.83	\$10.32	\$29.20	\$30.46	\$26.81
Good	7.23	8.04	5.58	11.04	14.17	9.25	25.22	26.68	22.10
Medium	5.46	5.96	4.75	8.70	10.88	7.38	19.82	21.37	17.82
Lambs—									
Choice	6.64	6.79	7.04	13.77	15.04	13.18	24.23	26.60	21.92
Good	6.34	6.48	6.44	12.07	13.94	12.40	20.84	22.16	18.96
Medium	6.03	6.13	5.80	12.20	12.90	11.28	17.43	20.01	16.62
Hogs—									
Good	5.79	7.12	4.86	16.82	18.30	11.46	21.95	23.02	16.20

¹Average of daily quotations on choice steers 1,100-1,300 lbs., good and medium steers, 900-1,100 lbs.; lambs, 90 lbs. down; hogs, 200-220 lbs. excluding processing tax.

²Average of daily quotations on beef carcasses 600-700 lbs.; lamb carcasses, 38 lbs. down; hog products consisting of smoked hams, bacon, picnics, and fresh loins and lard combined in proportion to their respective yields from live weight.

³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

NEWS OF THE RETAILERS.

Fifth Avenue Market, Cedar Rapids, Ia., has undergone a complete program of modernization extending over a period of three months. The outstanding feature of the market is a two story refrigerator for meats. It is the first one of the kind ever manufactured. The owner and manager of the market is E. J. Yount.

Floyd Hackley has recently opened a meat market in Galt, Ia.

Herman Huelsbeck has purchased the meat market of A. Geckler at Milford, Ia.

Christ M. Christensen has opened a meat market at 1302 Grange ave., Racine, Wis.

A combination meat market and grocery store has recently been opened at

the corner of Alboma and Vine sts., Oshkosh, Wis., by Nicholas F. Bouchette.

N. Swenson, Wendell, Minn., has sold his meat market to C. H. Schlosser.

Two meat markets have recently opened in Milwaukee, Wis., the Union Market at 3421 W. Lisbon ave., and the other at 611 W. Juneau ave., by Harry Erdman.

TOO LITTLE KNOWLEDGE.

The majority of housewives know little or nothing about meat grades and cuts. They are unable to distinguish a good from an inferior grade until it is cooked. Inasmuch as the housewife is dependent upon the retail dealer for meats which will satisfy her, it is up to him to be honest with her and

give her the quality she expects and pays for.

Continual disappointment in meat quality not only injures the business of the retailer who sells meats of inferior quality for first class meats, but it discourages meat eating among customers and helps to lower the per capita consumption of meat.

KEEP YOUR EYES OPEN.

The meat dealer, the same as others, may learn from his own experience. This may prove expensive, however, and he can learn just as much from the experience of others if he keeps his eyes and ears open. The experience of the other fellow costs him nothing and may be just as valuable as his own.

The man who depends solely on his own efforts to build a business may or may not get very far. One thing is certain—two minds are better than one. The retailer who can take the other fellow's ideas and fit them into his own business saves time, energy and money.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 22, 1934:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS:				
(1) (300-500 lbs.) choice.....	\$12.00@13.00		\$12.00@12.50	
Good	9.50@12.00		9.50@11.50	
Medium	7.00@ 9.50		7.00@ 9.50	
Common	6.00@ 7.00		6.00@ 7.00	
STEERS:				
(500-600 lbs.) choice.....	12.00@13.00		12.00@12.50	12.00@13.50
Good	9.50@12.00		9.50@11.50	10.00@11.50
Medium	7.00@ 9.50		7.00@ 9.50	7.00@ 9.50
Common	6.00@ 7.00		6.00@ 7.00	6.00@ 7.00
STEERS:				
(600-700 lbs.) choice.....	12.00@13.00		12.50@13.00	12.00@13.50
Good	10.00@12.00		10.00@12.00	10.00@11.50
Medium	7.50@10.00	7.50@10.00	7.50@10.00	7.00@ 9.50
STEERS:				
(700 lbs. up) choice.....	13.00@14.00	12.50@13.50	12.50@13.00	12.00@13.50
Good	10.50@13.00	10.00@12.00	10.00@12.00	10.00@11.50
COWS:				
Good	6.50@ 7.00	7.00@ 7.50	6.50@ 7.50	7.00@ 8.00
Medium	6.00@ 6.50	6.00@ 7.00	6.00@ 6.50	6.00@ 7.00
Common	5.00@ 6.00	5.50@ 6.00	5.00@ 6.00	5.00@ 6.00
Fresh Veal and Calf Carcasses:				
VEAL:				
(2) choice	9.00@10.00	10.00@11.00	9.00@11.00	10.00@11.00
Good	8.00@ 9.00	8.00@10.00	8.00@ 9.00	9.00@10.00
Medium	7.00@ 8.00	6.50@ 8.00	6.50@ 8.00	7.00@ 8.00
Common	5.50@ 6.50	5.50@ 6.50	5.50@ 6.50	6.00@ 7.00
CALF:				
(2) (3) good.....	6.50@ 7.50		6.50@ 7.50	
Medium	5.50@ 6.50		5.50@ 6.50	
Common	4.50@ 5.50		4.50@ 5.50	
Fresh Lamb and Mutton:				
LAMB:				
(38 lbs. down) choice.....	12.00@13.00	12.00@13.00	12.00@13.00	12.00@13.00
Good	11.00@12.00	11.50@12.00	11.50@12.00	11.50@12.00
Medium	10.00@11.00	11.00@11.50	10.50@11.50	11.00@11.50
Common	9.00@10.00	10.00@11.00	10.00@10.50	10.00@11.00
LAMB:				
(39-45 lbs.) choice.....	12.00@13.00	11.50@12.50	11.50@12.50	12.00@13.00
Good	11.00@12.00	11.00@11.50	11.00@11.50	11.50@12.00
Medium	10.00@11.00	10.50@11.00	10.00@11.00	11.00@11.50
Common	9.00@10.00	10.00@10.50	9.50@10.00	10.00@11.00
LAMB:				
(46-55 lbs.) choice.....	10.50@11.00	10.00@11.00	10.00@11.00	11.00@12.00
Good	10.00@10.50	9.50@10.00	9.50@10.00	10.00@11.00
MUTTON:				
(Ewe) (70 lbs. down) good.....	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00	7.50@ 8.00
Medium	5.00@ 6.00	6.00@ 7.00	5.00@ 6.00	6.50@ 7.50
Common	4.00@ 5.00	5.00@ 6.00	4.00@ 5.00	6.00@ 6.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.....	11.00@12.00	12.00@13.00	11.00@12.50	11.50@13.00
10-12 lbs. av.....	11.00@12.00	12.00@13.00	11.00@12.50	11.50@13.00
12-15 lbs. av.....	10.50@11.50	12.00@13.00	10.50@12.00	11.50@12.50
16-22 lbs. av.....	10.00@11.00	11.00@12.00	10.00@11.50	11.00@12.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.....	9.00@ 9.50		10.00@11.50	11.00@12.00
PICNICS:				
6- 8 lbs. av.....		10.50@11.00		
BUTTS: Boston Style:				
4- 8 lbs. av.....	10.00@11.00		11.50@12.50	12.00@13.00
SPARE RIBS:				
Half sheets	7.50@ 8.50			
TRIMMINGS:				
Regular	7.50@ 8.50			
Lean	10.00@12.00			

(1) Includes heifer 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

SAUSAGE SALES INCREASE.

A meat dealer in Denver, Colo., found that his sausage sales increased 75 per cent when he doubled the amount of sausage he displayed in his case, says Visking News. Chicken loaf, corned beef sausage and the new spinach loaf, he said, are exceptionally well liked by the bridge hostess who wants a fancier sausage loaf to serve at her bridge luncheons. Try this experiment in your market, and be convinced.

Retail Meat Prices

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores. Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.	CHICAGO.
	Nov. 1, 1934.	Nov. 1, 1934.
Beef:		
Porterhouse steak.....	.40 .35 .41 .37 .33 .30	
Sirloin steak.....	.35 .31 .35 .31 .28 .21	
Round steak.....	.32 .29 .34 .28 .25 .21	
Rib roast, 1st 6 ribs.....	.27 .24 .28 .24 .20 .23	
Chuck roast.....	.19 .17 .18 .17 .15 .17	
Plate beef.....	.11 .8 .11 .10 .9 .11	
Lamb:		
Legs.....	.23 .21 .21 .22 .20 .19	
Loins.....	.34 .34 .33 .33 .30 .30	
Rib chops.....	.27 .27 .25 .28 .25 .28	
Stewing.....	.10 .8 .13 .13 .10 .10	
Pork:		
Chops, center cuts.....	.28 .26 .25 .26 .26 .22	
Bacon, strips.....	.32 .33 .33 .29 .29 .25	
Bacon, sliced.....	.36 .27 .28 .35 .25 .25	
Hams, whole.....	.24 .19 .19 .23 .17 .15	
Picnics, smoked.....	.16 .11 .12 .16 .10 .11	
Lard.....	.16 .12 .12 .14 .9 .9	
Veal:		
Cutlets.....	.40 .38 .37 .32 .30 .31	
Loins.....	.31 .31 .30 .26 .25 .25	
Rib chops.....	.27 .25 .25 .23 .22 .21	
Stewing (breast).....	.14 .11 .11 .11 .10 .11	

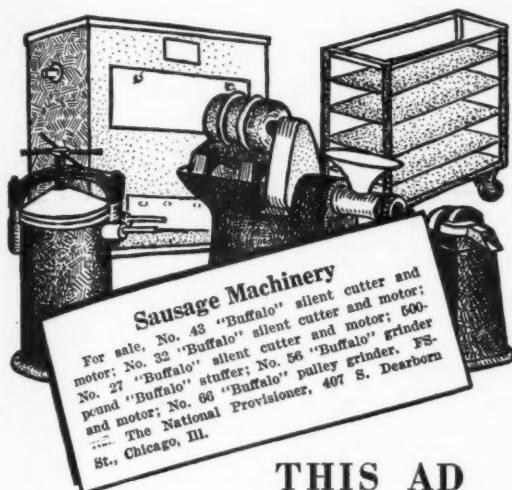
*Top round at New York.

AMONG NEW YORK RETAILERS.

The third contest, sponsored by the National Live Stock and Meat Board, Chicago, endorsed and actively supported by the New York State Association of Retail Meat Dealers, Inc., is based on the preparing and serving

USE CLASSIFIED ADS

to sell plants, equipment, services; get new jobs!



THIS AD

brought several prompt replies—the equipment was sold quickly and profitably. Other classified ads bring numerous prompt replies and sell machinery, equipment, plants, etc., at lowest cost. A full inch (48 words) costs only \$3 per insertion. *Send in your ad!*

**Classified Advertising Dept.
 THE NATIONAL PROVISIONER
 37 W. Van Buren St., Chicago, Ill.**

of a six-pound leg of lamb. Its purpose is to make every housewife in the New York metropolitan area acquainted with new and economical recipes for cooking and serving meats and to secure ideas from the everyday cook which are just as valuable as those of the expert. Fifty-seven meat-order prizes will be awarded, the contest closing December 15, and prize winners will be announced in the Sunday Herald-Tribune, December 23. The winners of the second "Meat for Your Good Health" contest, which appeared on October 21, will be announced November 25.

Many members of South Brooklyn Branch and employees attended the

meeting last Tuesday when health cards were issued to those qualifying. Election of officers will be held at the first meeting in December this year instead of the second as formerly. A blackboard demonstration will be given by David Van Gelder.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended November 17, 1934, were as follows: Meat—Manhattan, 238 lbs.; Richmond, 7 lbs.; total, 245 lbs. Poultry—Queens, 6 lbs.

Eastern District Branch held their pre-Thanksgiving meeting Tuesday of this week. Next meeting, December 11, will be devoted chiefly to a cutting

test of a hind quarter of beef. Henry Schrand became a member this week.

Following the recent resignation of Edwin W. Williams, the New York State Association secured the services of Booth Hubbell as editor of the Bulletin, the Association's organ.

Fred Hirsch, business manager of Bronx Branch, returned to his home Wednesday of this week. Mr. Hirsch has been in the Post Graduate Hospital for more than seven weeks.

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's latest book.

SAVE TRUCKS—SAVE FLOORS WITH NEW WHEELS

Floor trucks, trailers, have double life with new wheels. With rubber tires—noiseless—power saving—they can be applied to almost every service.

Made to fit old axles or complete with roller bearings and new axles.

They modernize old equipment at low cost. Ask for Bulletin A-521-N.

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**SAUSAGE & LOAF
 BINDER FLOUR**

No Starch, No Cereal

*Write for folder
 and free sample!*

SCHWENGER-KLEIN, INC.

Manufacturers, Importers and Jobbers of Sausage Machinery, Sausage Casings and Supplies

720 BOLIVAR RD. CLEVELAND, OHIO
 Branch: 218 E. Maryland St., Indianapolis, Ind.

Gives yields of 113% to 144%—with better binding qualities, superior flavor. High protein content insures high quality sausage products. With frozen meats, S.B.M. stops water pockets, eliminates gummy product. Brings out natural meat flavor, with increased food value. Economical to use—try it!

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Cor. week.	
Week ended Nov. 21, 1933.		1933.	
Prime native steers—	10 1/4 @ 11 1/4	10 1/4 @ 11 1/4	
400-600	11 @ 12	9 @ 10	
600-800	11 1/2 @ 12 1/2	8 @ 9	
800-1000	11 3/4 @ 13 1/4		
Good native steers—			
400-600	11 @ 11 1/2	8 1/2 @ 10 1/2	
600-800	11 1/2 @ 12 1/2	8 1/2 @ 9	
800-1000	11 3/4 @ 12 3/4	7 1/2 @ 8 1/2	
Medium steers—			
400-600	9 1/2 @ 10	8 @ 9	
600-800	10 1/4 @ 11 1/4	7 1/2 @ 8 1/4	
800-1000	11 1/2 @ 12	7 @ 7 1/2	
Heifers, good, 400-600	11 @ 12	8 1/2 @ 9 1/2	
Cows, 400-600	5 @ 7 1/2	4 1/4 @ 5 1/4	
Hind quarters, choice	12	12	
Fore quarters, choice	10	10	

Beef Cuts.

Steer loins, prime	unquoted	@ 18	
Steer loins, No. 1	unquoted	@ 22	
Steer loins, No. 2	unquoted	@ 22	
Steer short loins, prime	unquoted	@ 23	
Steer short loins, No. 1	unquoted	@ 23	
Steer short loins, No. 2	unquoted	@ 23	
Steer loin ends (hips)	unquoted	@ 20	
Steer loin ends, No. 2	unquoted	@ 19	
Cow loins	unquoted	@ 12	
Cow short loins	unquoted	@ 14	
Cow loin ends (hips)	unquoted	@ 10	
Steer ribs, prime	unquoted	@ 11	
Steer ribs, No. 1	unquoted	@ 22	
Steer ribs, No. 2	unquoted	@ 20	
Cow ribs, No. 2	unquoted	@ 10	
Cow ribs, No. 3	unquoted	@ 7	
Steer rounds, prime	unquoted	@ 7	
Steer rounds, No. 1	unquoted	@ 10 1/4	
Steer rounds, No. 2	unquoted	@ 10	
Steer chucks, prime	unquoted	@ 10	
Steer chucks, No. 1	unquoted	@ 9 1/2	
Steer chucks, No. 2	unquoted	@ 9	
Cow rounds	unquoted	@ 7	
Cow chucks	unquoted	@ 6	
Steer plates	unquoted	@ 9 1/4	
Medium plates	unquoted	@ 4	
Briskets, No. 1	unquoted	@ 13 1/2	
Steer navel ends	unquoted	@ 7 1/2	
Cow navel ends	unquoted	@ 4	
Fore shanks	unquoted	@ 7 1/2	
Hind shanks	unquoted	@ 4	
Strip loins, No. 1, bbls.	unquoted	@ 45	
Strip loins, No. 2	unquoted	@ 30	
Sirloin butts, No. 1	unquoted	@ 22	
Sirloin butts, No. 2	unquoted	@ 16	
Beef tenderloins, No. 1	unquoted	@ 30	
Beef tenderloins, No. 2	unquoted	@ 35	
Rump butts	unquoted	@ 19	
Flank steaks	unquoted	@ 18	
Shoulder clods	unquoted	@ 8 1/4	
Hanging tenderloins	unquoted	@ 7	
Insides, green, 6@8 lbs.	unquoted	@ 14	
Outsides, green, 5@6 lbs.	unquoted	@ 8 1/2	
Knuckles, green, 5@6 lbs.	unquoted	@ 9	

Beef Products.

Brains (per lb.)	@ 7	@ 6	
Hearts	@ 4	@ 5	
Tongues	@ 14	@ 15	
Sweetbreads	@ 18	@ 15	
Ox-tail, per lb.	@ 8	@ 8	
Fresh tripe, plain	@ 4	@ 3 1/2	
Fresh tripe, H. O.	@ 4	@ 4	
Livers	@ 13	@ 12	
Kidneys, per lb.	@ 8	@ 8	

Veal.

Choice carcass	@ 10	8 @ 9	
Good carcass	@ 7	6 @ 8	
Good saddles	@ 10	10 @ 12	
Good racks	@ 6	5 @ 8	
Medium racks	@ 4	3 @ 4	

Veal Products.

Brains, each	@ 10	@ 7	
Sweetbreads	@ 25	@ 35	
Calif livers	@ 30	@ 38	

Lamb.

Choice lambs	@ 13 1/4	@ 12	
Medium lambs	@ 10	@ 10	
Choice saddles	@ 16	@ 14	
Medium saddles	@ 15	@ 12	
Choice fores	@ 11	@ 11	
Medium fores	@ 9	@ 9	
Lamb fries, per lb.	@ 28	@ 25	
Lamb tongues, per lb.	@ 12	@ 11	
Lamb kidneys, per lb.	@ 15	@ 15	

Mutton.

Heavy sheep	@ 4	@ 3	
Light sheep	@ 7	@ 5	
Heavy saddles	@ 6	@ 4	
Light saddles	@ 9	@ 6	
Heavy fores	@ 4	@ 2	
Light fores	@ 6	@ 4	
Mutton legs	@ 10	@ 8	
Mutton loins	@ 8	@ 7	
Mutton stew	@ 3	@ 2	
Sheep tongues, per lb.	@ 12	@ 12	
Sheep heads, each	@ 10	@ 8	

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 12	@ 9	
Picnic shoulders	@ 9 1/2	@ 6	
Skinned shoulders	@ 10	@ 6	
Tenderloins	@ 26	@ 20	
Spare ribs	@ 8	@ 5	
Back fat	@ 13	@ 6 1/2	
Boston butts	@ 11	@ 7	
Boneless butts, cellar trim, 2@4	@ 15	@ 10 1/2	
Hocks	@ 8	@ 5	
Tails	@ 7	@ 5	
Neck bones	@ 2 1/2	@ 2	
Slip bones	@ 9	@ 5	
Blade bones	@ 8 1/2	@ 5	
Pigs' feet	@ 4	@ 2	
Kidneys, per lb.	@ 7	@ 5	
Livers	@ 3 1/2	@ 5	
Brains	@ 8	@ 5	
Ears	@ 5	@ 4	
Snouts	@ 6	@ 5	
Heads	@ 6	@ 5	

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 23 1/2		
Country style sausage, fresh in links	@ 17 1/4		
Country style sausage, fresh in bulk	@ 14 1/4		
Country style sausage, smoked	@ 15 1/4		
Frankfurts in sheep casings	@ 16 1/4		
Frankfurts in hog casings	@ 17		
Bologna in beef bungs, choice	@ 13 1/4		
Bologna in beef middles, choice	@ 14 1/4		
Smoked liver sausage in hog bungs	@ 12 1/2		
Liver sausage in hog bungs	@ 16		
Head cheese	@ 16		
New England luncheon specialty	@ 19 1/4		
Mixed luncheon specialty, choice	@ 15 1/4		
Tongue sausage	@ 24 1/4		
Blood sausage	@ 15 1/4		
Souse	@ 16 1/4		
Polish sausage	@ 16 1/4		

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 37		
Thuringer cervelat	@ 10		
Farmer	@ 28		
Holsteiner	@ 33		
B. C. salami, choice	@ 33		
Milano salami, choice, in hog bungs	@ 36		
R. C. salami, new condition	@ 17		
Frisses, choice, in hog middles	@ 32		
Genoa style salami	@ 39		
Pepperoni	@ 27		
Mortadella, new condition	@ 18		
Capicola	@ 41		
Italian style hams	@ 32		
Virginia hams	@ 36		

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@ 7 1/2		
Special lean pork trimmings	@ 11		
Extra lean pork trimmings	@ 12		
Pork cheek meat	@ 6 1/2		
Pork hearts	@ 3 1/2		
Pork livers	@ 3 1/2		
Native boneless bull meat (heavy)	@ 5 1/2		
Shank meat	@ 4		
Boneless chucks	@ 4 1/2		
Beef trimmings	@ 3 1/2		
Beef cheeks (trimmed)	@ 3 1/2		
Dressed canners, 350 lbs. and up	@ 3 1/2		
Dressed cutter cows, 400 lbs. and up	@ 4		
Dr. bologna bulls, 600 lbs. and up	@ 4 1/2		
Beef tripe	@ 2 1/2		
Pork tongue, canner trim, S.P.	@ 15 1/4		

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—			
Small tins, 2 to crate	\$5.25		
Large tins, 1 to crate	\$5.75		
Frankfurt style sausage in sheep casings—			
Small tins, 2 to crate	6.25		
Large tins, 1 to crate	7.00		
Smoked link sausage in hog casings—			
Small tins, 2 to crate	5.50		
Large tins, 1 to crate	6.25		

BARRELED PORK AND BEEF.

Mess pork, regular	@ 29.00		
Family back pork, 24 to 34 pieces	@ 29.00		
Family back pork, 35 to 45 pieces	@ 27.00		
Clear back pork, 40 to 50 pieces	@ 25.50		
Clear plate pork, 25 to 35 pieces	@ 20.00		
Brisket pork	@ 31.00		
Bean pork	@ 26.50		
Plate beef	@ 18.00		
Extra plate beef, 200 lb. bbls.	@ 19.00		

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00		
Honey comb tripe, 200-lb. bbl.	\$15.00		
Pocket honeycomb tripe, 200-lb. bbl.	\$19.00		
Pork feet, 200-lb. bbl.	\$15.50		
Lamb tongues, short cut, 200-lb. bbl.	\$40.00		

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 14 1/4		
Clear bellies, 14@16 lbs.	@ 14 1/4		
Rib bellies, 25@30 lbs.	@ 14 1/4		
Fat backs, 10@12 lbs.	@ 12 1/4		
Fat backs, 14@16 lbs.	@ 13 1/4		
Regular plates	@ 10 1/4		
Jowl butts	@ 9 1/4		

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 17 1/4	@ 18 1/4	
Fancy skd. hams, 14@16 lbs.	@ 18 1/4	@ 19 1/4	
Standard reg. hams, 14@16 lbs.	@ 17 1/4	@ 18 1/4	
Picnics, 4@8 lbs., short shanks	@ 10 1/4	@ 11 1/4	
Picnics, 4@8 lbs., long shank	@ 10 1/4	@ 11 1/4	
Fancy bacon, 6@8 lbs.	@ 22 1/4	@ 23 1/4	
Standard bacon, 6@8 lbs.	@ 19 1/4	@ 20 1/4	
No. 1 beef ham sets, smoked—			
Insides, 8@12 lbs.	@ 21	@ 22	
Outsides, 5@9 lbs.	@ 17	@ 18	
Knuckles, 5@9 lbs.	@ 18	@ 19	
Cooked hams, choice, skin on, fattened	@ 30		
Cooked hams, choice, skinless, fattened	@ 29 1/4		
Cooked picnics, skin on, fattened	@ 19 1/4		
Cooked picnics, skinless, fattened	@ 19 1/4		
Cooked loin roll, smoked	@ 32		

LARD.

Prime steam, cash, Bd. Trade	@ \$10.37 1/2		
Prime steam, loose, Bd. Trade	@ 10.25		
Refined lard, tierces, f.o.b. Chicago	@ 12 1/4		
Kettle rendered, tierces, f.o.b. Chgo.	@ 12 1/4		
Leaf, kettle rendered, tierces, f.o.b.	@ 12 1/4		
Chicago	@ 12 1/4		
Neutral, in tierces, f.o.b. Chicago	@ 12 1/4		
Compound, vegetable, tierces, c.a.f. 11	@ 11 1/4		

OLEO OIL AND STEARINE.

Extra oleo oil	@ 10 1/4		
Prime No. 1 oleo oil	@ 9 1/4		
Prime No. 2 oleo oil	@ 9 1/4		
Prime oleo stearine, edible	@ 9 1/4		

TALLOW AND GREASES.

Edible tallow, under 1% acid, 43 titre	@ 7 1/4		
Prime packers' tallow	@ 5 1/4	@ 5 1/4	
No. 1 tallow, 10% f.f.a.	@ 4 1/4	@ 4 1/4	
Special white grease	@ 5 1/4	@ 5 1/4	
A-White grease oil	@ 4 1/4	@ 4 1/4	
B-White grease, maximum 5% acid	@ 4 1/4	@ 4 1/4	
Yellow grease, 10@15%	@ 4 1/4	@ 4 1/4	
Brown grease, 40% f.f.a.	@ 4	@ 4	

ANIMAL OILS.

Prime edible	@ 13		
Prime inedible	@ 14		
Headlight	@ 21		
Prime W. S.	@ 9		
Extra W. S.	@ 9		
Extra lard oil	@ 8 1/4		
Extra No. 1 lard oil	@ 8 1/4		
No. 1 lard oil	@ 7 1/4		
No. 2 lard oil	@ 6 1/4		
Acidless tallow oil	@ 8 1/4		
20° neatfoot oil	@ 12 1/4		
Pure neatfoot oil	@ 12 1/4		
Special neatfoot oil	@ 12 1/4		
Extra neatfoot oil	@ 12 1/4		
No. 1 neatfoot oil	@ 12 1/4		
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.			

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	@ 8 1/4		
Valley points, prompt	@ 8 1/4		
White, deodorized, in bbls., f.o.b. Chgo.	@ 10 1/4		
Yellow, deodorized	@ 10 1/4		
Soap stock, 50% f.f.a., f.o.b.	@ 1 1/2		
Corn oil, in tanks, f.o.b. mills	@ 8 1/4		
Soya bean oil, f.o.b. mills	@ 6 1/2		
Cocanut oil, seller's tanks, f.o.b. coast	@ 2 1/2		
Refined in bbls., f.o.b. Chicago	@ 6 1/4		

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11 1/4		
Nut, 1-lb. cartons, f.o.b. Chicago	@ 11		
Puff paste	@ 11 1/4		

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS.

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.95	
Saltpetre, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.12½	5.90
Small crystals.....	7.12½	6.90
Medium crystals.....	7.50	7.25
Large crystals.....	7.87½	7.65
Dbl. refd. gran. nitrate of soda.....	3½	3.25
Salt per ton, in minimum car of 80,000 lbs.		
Fancy, f.o.b. Chicago:		
Granulated.....	\$ 6.80	
Medium, air dried.....	9.30	
Medium, kiln dried.....	10.80	
Rock.....	6.00	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans.....	@ \$3.00	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%).....	@ 4.50	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 3.90	

SPICES.

(Basis Chicago, original bbls., bags or bales)	Whole.	Ground.
Allspice Prime.....	6½	8
Resifted.....	7	8½
Chili Pepper, Fancy.....	22½	22½
Standard gran., f.o.b. refiners (2%).....	@ 4.50	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 3.90	
Mustard, Amboy.....	23	27
Madagascar.....	14	17
Zanzibar.....	19½	19½
Ginger, Jamaica.....	20½	23
African.....	9	11
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	63	64
Mustard Flour, Fancy.....	15½	15½
Nutmeg, Fancy Banda.....	24	24
East India.....	19	19
E. I. & W. I. Blend.....	16½	16½
Peppercorn, Extra Fancy.....	25	25
Fancy.....	15	16½
Hungarian.....	27	27
Peppercorn, Sweet Red Pepper.....	26½	26½
Peppercorn, Cayenne.....	22½	22½
Red Pepper No. 1.....	17	17
Peppercorn, Black Alepp.....	15	16½
Black Longhorn.....	14½	16
Black Tellicherry.....	15½	17½
White Java Muntok.....	34	36
White Singapore.....	33½	35½
White Peppers.....	20	20

SEEDS AND HERBS.

	Whole.	Ground for Sausage.
Caraway Seed.....	9½	11½
Celery Seed.....	55	60
Coriander Seed.....	18½	21
Coriander Morocco Bleached.....	8	8
Coriander Morocco Natural No. 1.....	8½	8½
Mustard Seed, Yellow English.....	12	14
California.....	11	13
American.....	8½	10½
Marjoram, French.....	37	40
Oregano.....	11	14
Sage, Dalmatian Fancy.....	7	7
Dalmation No. 1 Fancy.....	7 ½	8½

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@ 25
Domestic rounds, 140 pack.....	@ 35
Export rounds, wide.....	@ 50
Export rounds, medium.....	@ 32
Export rounds, narrow.....	@ 44
No. 1 weasands.....	@ 05
No. 2 weasands.....	@ 03
No. 1 bungs.....	@ 11
No. 2 bungs.....	@ 8
Middles, regular.....	@ 70
Middles, select, wide, 2@2½ in. diam.....	1.10
Middles, select, extra wide, 2½ in. diam.....	1.40
over.....	1.40
Dried bladders:	
12-15 in. wide, flat.....	1.05
10-12 in. wide, flat.....	.90
8-10 in. wide, flat.....	.80
6-8 in. wide, flat.....	.40
Hog casings:	
Narrow, per 100 yds.....	2.45
Narrow, special, per 100 yds.....	2.10
Medium, regular.....	2.00
Wide, per 100 yds.....	1.80
Extra wide, per 100 yds.....	1.90
Export bungs.....	.27
Large prime bungs.....	.14½
Medium prime bungs.....	.09
Small prime bungs.....	.09
Middles, per set.....	.16
Stomachs.....	.08

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.40	@ 1.42½
Oak pork barrels, black iron hoops.....	1.30	@ 1.32½
Ash pork barrels, galv. iron hoops.....	1.47½	@ 1.50
Oak pork barrels, galv. iron hoops.....	1.37½	@ 1.40
White oak ham tierces.....	2.22½	@ 2.25
Red oak ham tierces.....	1.97½	@ 2.00
White oak ham tierces.....	2.07½	@ 2.10

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good grass.....	\$ 7.00 @ \$7.25
Steers, medium.....	5.50 @ 6.50
Cows, common and medium.....	2.75 @ 3.50
Bulls, good.....	2.25 @ 3.50

LIVE CALVES.

Vealers, good and choice.....	\$ 7.00 @ 8.00
Vealers, medium.....	5.00 @ 7.00
Calves, common.....	2.50 @ 5.00

LIVE LAMBS.

Lambs, good and choice.....	\$ 6.50 @ 7.00
Lambs, medium.....	5.50 @ 6.00
Ewes.....	2.00 @ 3.00

LIVE HOGS.

Hogs, 180 lb. average, good.....	@ \$6.10
Hogs, heavy.....	5.55 @ 6.10

DRESSED HOGS.

Hogs, 90-140 lb., good to choice.....	\$11.00 @ 11.25
---------------------------------------	-----------------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	14	@ 15
Choice, native, light.....	14	@ 15
Native, common to fair.....	12	@ 13½

WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs.....	13	@ 14
Native choice yearlings, 440 @ 600 lbs.....	13	@ 14
Good to choice heifers.....	12	@ 13
Good to choice cows.....	10	@ 11
Common to fair cows.....	8	@ 9
Fresh bologna bulls.....	6½	@ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	20 @ 22	21 @ 23
No. 2 ribs.....	18 @ 20	18 @ 20
No. 3 ribs.....	14 @ 17	14 @ 17
No. 1 loins.....	22 @ 26	22 @ 26
No. 2 loins.....	19 @ 21	19 @ 21
No. 3 loins.....	16 @ 18	16 @ 18
No. 1 hinds and ribs.....	16 @ 18	16 @ 18
No. 2 hinds and ribs.....	14 @ 15	14 @ 15
No. 1 rounds.....	13 @ 14	13 @ 14
No. 2 rounds.....	12 @ 13	12 @ 13
No. 3 rounds.....	11 @ 12	11 @ 12
No. 1 chucks.....	13 @ 14	13 @ 14
No. 2 chucks.....	11 @ 12	11 @ 12
No. 3 chucks.....	10 @ 11	11 @ 12
Bolognas.....	7	@ 8
Rolls, reg. 6 @ 8 lbs. avg.....	22	@ 23
Rolls, reg. 4 @ 6 lbs. avg.....	17	@ 18
Tenderloins, 4 @ 6 lbs. avg.....	50	@ 60
Tenderloins, 5 @ 6 lbs. avg.....	50	@ 60
Shoulder clods.....	11	@ 12

DRESSED VEAL.

Good.....	10	@ 11
Medium.....	8	@ 9
Common.....	6	@ 7

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice.....	13	@ 14
Lambs, good.....	12½	@ 13½
Lambs, medium.....	10	@ 12½
Sheep, good.....	5	@ 7
Sheep, medium.....	4	@ 5

FRESH PORK CUTS.

Pork loins, fresh, Western, 10 @ 12 lbs.....	13	@ 14
Pork tenderloins, fresh.....	28	@ 30
Pork tenderloins, frozen.....	24	@ 25
Shoulders, Western, 10 @ 12 lbs. avg.....	10½	@ 11
Butts, boneless, Western.....	16	@ 17
Butts, regular, Western.....	12½	@ 13½
Hams, Western, fresh, 10 @ 12 lbs. avg.....	14	@ 15
Picnic hams, Western, fresh, 6 @ 8 lbs. avg.....	11	@ 12
Pork trimmings, extra lean.....	15	@ 16
Pork trimmings, regular 50% lean.....	9	@ 10
Spare ribs.....	10	@ 11

SMOKED MEATS.

Hams, 8 @ 12 lbs. avg.....	17½	@ 18½
Hams, 10 @ 12 lbs. avg.....	17½	@ 18½
Hams, 12 @ 14 lbs. avg.....	18½	@ 19
Picnics, 4 @ 6 lbs. avg.....	12½	@ 13½
Picnics, 6 @ 8 lbs. avg.....	12	@ 13
City pickled bellies, 8 @ 12 lbs. avg.....	17	@ 18
Bacon, boneless, Western.....	23½	@ 24½
Bacon, boneless, city.....	23	@ 24
Rollettes, 8 @ 10 lbs. avg.....	17	@ 18
Beef tongue, light.....	23	@ 25
Beef tongue, heavy.....	25	@ 27

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	10c a pound
Mutton kidneys.....	3c each
Livers, beef.....	27c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	22c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@ 1.25 per cwt.
Breast fat.....	@ 1.75 per cwt.
Edible suet.....	@ 3.25 per cwt.
Inedible suet.....	@ 2.25 per cwt.

GREEN CALFSKINS.

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	.10	1.50	1.60	1.65
Prime No. 2 veals.....	.09	1.35	1.45	1.50
Buttermilk No. 1.....	.08	1.25	1.35	1.40
Buttermilk No. 2.....	.07	1.15	1.25	1.30
Branded grubby.....	.06	.85	.95	1.00
Number 3.....	.06	.85	.95	1.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hooft, per ton.....	45.00 @ 50.00
White hooft, per ton.....	@ 100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

PRODUCE MARKETS.

	Chicago.	New York.
Butter.		
Creamery (92 score).....	@ 29½	@ 29
Creamery (91 score).....	26½ @ 28½	27 @ 28½
Creamery firsts (88 score).....	25½ @ 26	27 @ 27½
Eggs.		
Extra firsts.....	@ 30	
Firsts.....	26½ @ 27½	27 @ 28
Standards (refrigerated).....	@ 22½	23½ @ 24
Live Poultry.		
Fowls.....	11 @ 13	13 @ 17
Chickens.....	13 @ 14½	14 @ 19
Turkeys.....	20 @ 22	20 @ 22
Ducks.....	11 @ 13	10 @ 13
Geese.....	11½ @ 13	11 @ 13
Dressed Poultry.		
Fryers, 31/42.....	@ 18	@ 18
Roasters, 43/54.....	18 @ 20	19 @ 20
Roasters, 55 and up.....	20 @ 23	21 @ 23½
Fowls, 31-47.....	13 @ 15	14 @ 16
48/50.....	16 @ 18	17 @ 18
60 and up.....	18 @ 19	19 @ 19

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended November 15, 1934:

	Nov. 9	10	12	13	14	15
Chicago.....	28½	29	Holiday	29	29½	29½
N. Y.....	29½	29½	30	Holiday	30	30
Boston.....	29½	30½	31	Holiday	30½	30½
Phila.....	30½	31	Holiday	30½	31	31
San Fran.....	33	33	Holiday	32	32	32
Wholesale prices carlots—fresh centralized butter—90 score at Chicago:	27½	28	Holiday	28	28	27½
Receipts of butter by cities (tubs):						
This Last week.						
Last week.						
Since Jan. 1—1935.						
Chicago.....	35,413	33,959	39,011	2,846,076	3,197,128	
N. Y.....	43,713	44,920	56,746	3,293,440	3,595,290	
Boston.....	16,936	15,235	14,365	1,167,134	1,129,610	
Phila.....	14,229	13,946	13,935	1,094,064	1,136,496	
Total.....	110,291	108,060	123,157	8,400,734	9,058,533	
Cold storage movement (lbs.):						
In.....						
Nov. 15.						
Out.....						
Nov. 15.						
On hand.....						
Nov. 15.						
Chicago.....	144,990	279,496	31,287,797	53,205,966		
N. Y.....	278,081	6,585,715	20,157,029			
Boston.....	11,648	3,118,720	4,041,724			
Phila.....	44,340	135,615	2,061,175	1,915,949		
Total.....	200,978	804,544	43,043,407	61,320,668		

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Plant Superintendent

Now available, services of plant superintendent with 25 years' experience. Have been working foreman and have thorough knowledge of all pork operations. Understand how to handle help without friction. Excellent references. Middle West preferred. W-741, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Rendering Foreman

Young man, 30 years old, capable of foreman's work in any size rendering plant or packinghouse. Can also handle boiler and engine room. Willing to go anywhere. Fourteen years' experience. Best of references. W-742, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Practical, all departments. Best results sausage and curing, wet and dry rendering, and lard refining. Products that will meet competition. Would like to try out with plant located in West. I will not buy job but will make investment later if satisfactory. Reliable references. W-745, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausage Expert

Am qualified to direct and manage all sausage room operations. Expert knowledge of all products, including specialties. Reputation for making quality sausage from any materials. Expert knowledge in figuring costs. Can put your sausage department on money-making basis. W-713, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Do You Plan to Make Dog Food?

If so, you need the right advice to keep out of trouble. Expert with practical experience can establish formulas and methods and start production for you. W-620, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Need A-1 Sausage Foreman?

Can make all kinds of sausage, including specialties and summer sausage. My many years' experience as foreman in large packing plants fits me for position where large volume of work is handled. Can furnish excellent references and am willing to go anywhere. W-740, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Sausagemaker, German, 45 years old, experienced on all kinds of sausage, wishes position. Understands entire sausage room operations. Hard worker. Willing to go on trial. W-735, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Killing Floor Foreman

Small packer in Middle West wants killing floor foreman. Must be thoroughly experienced and specialize in cattle. State wages desired. References required. None but the best need apply. W-743, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Dry Rendering Equipment

For sale, up-to-date dry rendering equipment, used very little. Reply to FS-737, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Miscellaneous Equipment

For sale, 40-inch "Buffalo" silent cutter with 20 H.P. motor; two 27-inch "Buffalo" silent cutters, belt driven; one Brecht 18-inch lard press; steam-jacketed kettles, meat mixers, stuffers, grinders, etc. Send us your list of idle equipment. Loeb Equipment Supply Co., 618 Lake St., Chicago, Ill.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Machinery Bargains

The following machinery for sale at bargain:

- 1 Anco No. 600 Laabs Cooker
- 1 Anderson Crackling Expeller
- 1 Anco 3 x 6 Lard Roll
- 3 Mechanical Mfg. Co. Meat Mixers
- 1 M. & M. Hog
- 1 Lard Filter Press
- 1 Steam Tube Dryer, 6' x 30'
- 5 Cooking Kettles

What idle machinery have you for sale?

CONSOLIDATED
PRODUCTS COMPANY, INC.
14-19 Park Row, New York City

Have you ordered the new
MULTIPLE BINDER
for your 1934 copies of
THE NATIONAL PROVISIONER?

Equipment Wanted

Rendering Machinery

Wanted, 4 or 6 pocket M & S filler for 16-oz. cans. Also steam jacketed mixers or aluminum steam jacketed agitator. W-744, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SELL or BUY

LOCATE a JOB

FILL an OPENING

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through the classified columns of

THE NATIONAL PROVISIONER

No matter what your message is, it will reach the entire packing industry in this section. There's a buyer for every seller. There's a man for every job. All you need do is make certain that your wants come to the attention of enough people. Send in your classified ad today.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones
Cracklings, Bonemeal
Hoof and Horn Meal

Chrysler Bldg.,
405 Lexington Ave.
New York City

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

TO SELL YOUR PRODUCTS

—in Great Britain—

communicate with

STOKES & DALTON, LTD.
Leeds, 9 ENGLAND

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallows

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings
NEW YORK CITY

43rd & 44th Streets
First Ave. and East River

Telephone
Murray Hill 4-2900

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL
Carlots Barrel Lots

Sheep - Beef - Hog CASINGS

HIGH QUALITY

PROMPT SERVICE

FAIR PRICES

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619 W. 24th Place, Chicago
Cable Masalz, Liebers, Bentley. Code

Phone Gramercy 3665

Schweisheimer & Fellerman

Importers and Exporters of
SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St. New York, N. Y.

HARRY LEVI & CO.

Importers and Exporters of

Sausage Casings

723 West Lake Street

Chicago

"The Skins You Love to Stuff"

Early & Moor, Inc.

SAUSAGE CASINGS

Exporters

139 Blackstone St.

Importers

Boston, Mass.



REGARDLESS

of what corner of the earth
they originate

"CASINGS BY MONGOLIA"

SPEAK YOUR LANGUAGE

MONGOLIA IMPORTING CO., INC.

274 Water Street, New York City

MASSACHUSETTS IMPORTING COMPANY
IMPORTERS and EXPORTERS

SAUSAGE CASINGS

QUALITY

STRENGTH

SERVICE

NEW YORK, N.Y.
276 Fifth Ave.

BOSTON, MASS.
78-80 North St.

C
I
Po
D. A.
M. W.
TH
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NEW
H. L.
259 W
H
C
Week

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the preparation of this index.

CARLOT SHIPPERS

Straight and mixed cars



Krey's

St. Louis

Shippers of Straight and Mixed Cars

**Pork — Beef — Sausage — Provisions
HAMS and BACON**

"Deliciously Mild"

New York Office—259 W. 14th St.

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M. Weinstein Co., Philadelphia, Pa. { Baltimore, Md.

The RATH PACKING CO.



Pork and Beef Packers

BLACKHAWK HAMS and BACON

Straight and Mixed Cars of
Packing House Products

Waterloo, Iowa

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"

HAMS and BACON

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NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
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HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

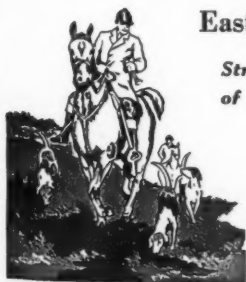
Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia



The Columbus Packing Company



Pork and Beef Packers

Columbus, Ohio

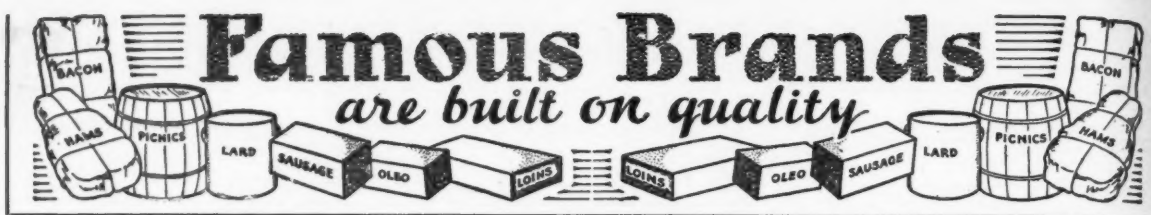
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New York Representative: M. C. Brand, 410 W. 14th St.

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SHIPPERS OF STRAIGHT AND MIXED CARS OF
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BUFFALO - OMAHA - WICHITA



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Luncheon Meat

Pork

Beef

Veal

Lamb

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Philadelphia Scrapple a Specialty
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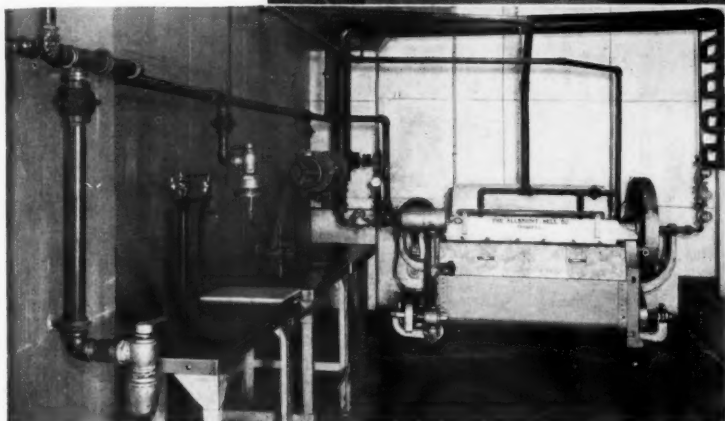
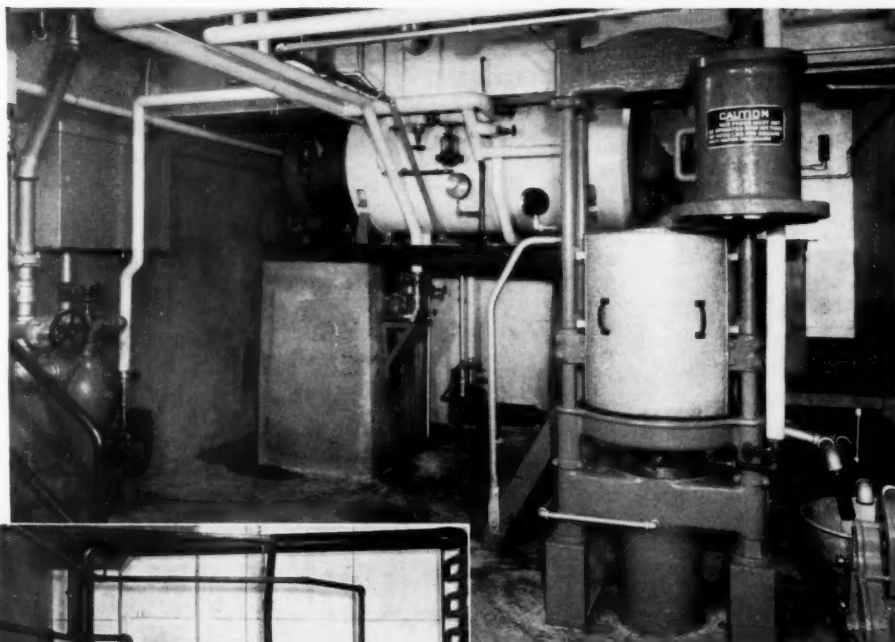
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RENDERING

Department designed and equipped by ANCO for M. J. Jones, Packer, Portland, Oregon.



LARD PACKAGING

Department equipped with ANCO Lard Roll and ANCO Harrington Carton Filler.

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ANCO LAABS Sanitary Rendering Equipment, shown in the top illustration, makes up one of the most modern rendering departments in operation today. It is operating in the entirely new plant of M. J. Jones, Packer in Portland, Oregon, a plant designed and machinery - equipped thru-out by ANCO.

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